

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 88

MAY 20, 1933

Number 20

BOOST MEAT LOAF SALES *with* NUSOY

NUSOY

NUSOY assures excellent results because of exceptional binding and moisture-retaining qualities. Food value of the product is maintained; quality, flavor and keeping qualities are improved; the natural, handsome color of the meat is brought out.

This is NOT a fly-by-night proposition. NUSOY is made primarily for human use by a patented process with special machinery in a new plant costing a half-million dollars.

This remarkable new product provides extraordinary stimulation to sales, insures large returns!

Substantial increases in sales usually follow when NUSOY is used! Meat manufacturers report superior results in every instance—results that evidence themselves in increased *sales and profits*. NUSOY ends meat loaf problems and insures a good, firm product when ready for cooking or baking.

Troubles with slimy or greasy-looking loaves vanish instantly. When baked, NUSOY loaves form a crust and bake like bread. Product stays fresh longer, sells better, since all natural juices stay IN the product, where they belong.

We can prove our claims to your entire satisfaction. Raise your loaf profits to new high levels. A generous test sample will be sent without obligation.

*Insures
Superior
Products*

Write



AMERICAN SOYA PRODUCTS CORP.

Evansville, Ind.



Copyright, 1933, American Soya Products Corp.

Illustration shows
cutter in emptying
position



CAPACITIES:

Model 50—
300 to 350 lbs.

Model 60—
600 lbs.

**Improve Quality
Increase Yield
Lower Costs**

with this
"BUFFALO"

This improved
model cuts a batch
of meat fine in 5½ to 9
minutes and empties it
completely in less than
20 seconds. No hands
touch the meat. No
movable parts in the
bowl.

Why the "BUFFALO" Produces Quality Sausage Profitably

Correct Cutting Principle

THE "BUFFALO" uses the only correct cutting principle—that has stood all tests for over 50 years—for producing a uniformly fine cut high quality sausage.

The knives revolve at a high rate of speed and pass within a fraction of an inch from the bowl, then through a slot in a comb.

This gives the meat a sheer, clean cut without heating or mashing. It cuts all cords and opens all meat cells which gives the meat its binding qualities-and increases yield.

The "BUFFALO" cuts pork and beef in the same batch and mixes it perfectly.

Some of the prominent, successful manufacturers of quality sausage who use this improved "BUFFALO":

Richter's Food Products, Inc. (2) . . . Chicago, Ill.
Fuhrman and Forster Chicago, Ill.
Albert F. Goetze, Inc. Baltimore, Md.
First National Stores, Inc. (2) . . . Boston, Mass.
Essem Packing Co., Inc. Lawrence, Mass.
Taylor Packing Company . . . Pleasantville, N. J.
S. R. Gerber, Inc. Buffalo, N. Y.
Hygrade Food Products Corp., Buffalo, N. Y.
Natl. Kosher Meat Prod. Corp., New York, N. Y.
Max Trunz, Inc. Brooklyn, N. Y.
The Chas. Sucher Packing Co., Dayton, Ohio
Providence Commission Co., Providence, R. I.
Frank and Company Milwaukee, Wis.
Coast Packing Company Los Angeles, Cal.
Pureta Sausage Company Sacramento, Cal.
Henry Pfeifer, Inc. Newark, N. J.

JOHN E. SMITH'S SONS COMPANY, Buffalo, N. Y., U. S. A.

*Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers,
Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters*

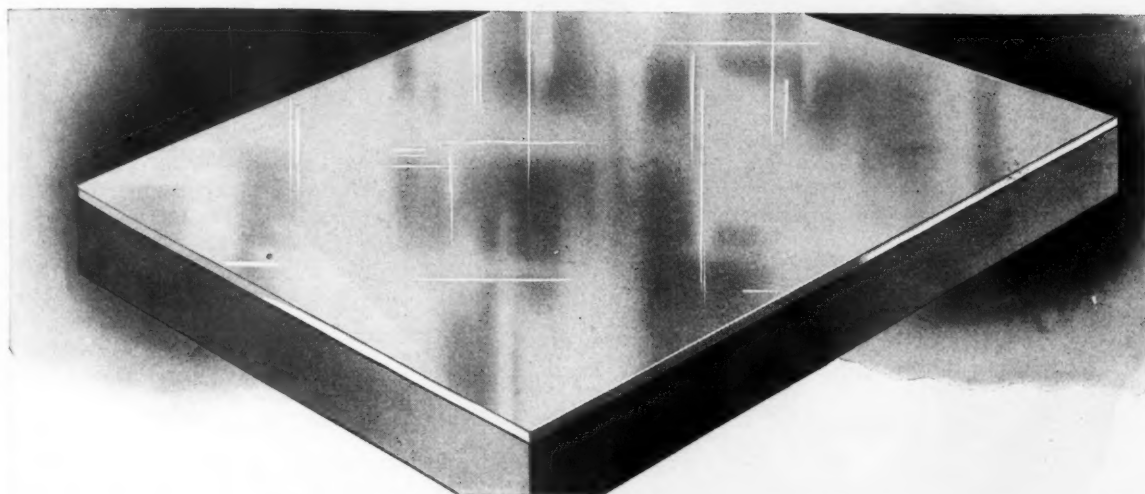
Chicago Office:
4201 S. Halsted St.

Announcing.

USS

STAINLESS CLAD

"PLYKROME"



A composite steel with a corrosion-resistant surface of USS Stainless Steel perfectly bonded to a backing of carbon steel. Produced by subsidiary manufacturing companies of United States Steel Corporation.

Plykrome may be fabricated, spun, drawn,

stamped, etc., with the same ease and technique as ordinary steel.

The permanence of the Plykrome bond is assured, by the unique metallurgical and manufacturing conditions under which Plykrome is produced.



For further information write to Illinois Steel Company

Illinois Steel Company

208 SOUTH LA SALLE STREET, CHICAGO, ILLINOIS

SUBSIDIARY OF UNITED STATES STEEL CORPORATION

Plykrome is Produced Under Exclusive License of the Plykrome Corporation of New York

USS Chromium-Nickel Alloy Steels Are Produced Under Licenses of The Chemical Foundation, Inc., New York, and Fried. Krupp A. G. of Germany

THE NATIONAL PROVISIONER, Vol. 88, No. 20. Published every Saturday by The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

Subscription Price: United States, \$3.00; Canada, \$6.50, including duty. All foreign countries in Postal Union, \$5.00.

*All dressed up
and
SOMEPLACE
to go!*



Cellophane
TRADE MARK
"Cellophane" is the registered trade-mark
of the Du Pont Cellophane Co., Inc.



SMOKE BUTTS go places in Cellophane—and make money! J. J. Felin Company, well-known Philadelphia packers, found this true when they gave their butts the added appeal of a nicely printed Cellophane wrapping. Meat dealers thought that dressing up the butts helped to dress up their stores. They fixed up dressy displays.

The shopping housewives fell hard. They bought, they came back for more—demanded the Felin brand as shown on the Cellophane wrapper.

J. J. Felin Company are pleased because the butts keep well, sell well. Business has exceeded their expectations. *Handsome does as handsome is!*

If you are interested in sending smoked meats on profitable journeys into stores and homes—write for our "Meat Stories." Du Pont Cellophane Company, Inc., Empire State Building, New York.

EFFECTIVE WEAPONS

for *slashing ham boiling costs!*



ADELMANN Ham Washer

The ADELMANN Ham Washer greatly facilitates hand scrubbing of hams. The shower head fixed over the bowl passes a constant stream of water over the ham and through the perforations shown in the Monel Metal Tray. The water then flows away through a drain pipe. Meets all requirements.

The washer bowl may be lifted off for use as a mixing bowl, for washing boilers by hand, etc. Casters on both bowl and stand make moving easy; handles on bowl make lifting easy. Complete details available without obligation. Write today!

FITTING COMPANIONS

to

ADELMANN Ham Boilers

"The Kind Your Ham Makers Prefer"

ADELMANN Foot Press

This simple, durable and highly efficient foot press closes ham retainers with minimum effort. Exerts just the right pressure on every ham: Simple to use and fast to operate, the ADELMANN Foot Press is *necessary* in any plant where a large number of hams are cooked. Costs nothing to operate! Made by the makers of ADELMANN Ham Boilers — "The Kind Your Ham Makers Prefer."

WRITE FOR DETAILS TODAY!



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian
Representative: Goold, Shapley & Muir Co., Ltd., Brantford, Ont.

mumbo jumbo



AROUND the sick-bed of business the witch-doctors leap and yell. But the wise do not listen. Not magic, they know, but merchandising is what will help their business revive. Merchandising, not miracles, will quicken the pulse of sales.

For the manufacturer of a packaged product, there are many merchandising tools. The package itself is one of the most important of them all. It must be of modern origin to win the reward of sales. It must attract with its beauty, please with its convenience. It must be designed (both structurally and artistically) by those who understand the consumer, and what will make her buy.

If you recognize the advantage of having your



package a jump ahead rather than a step behind the times, we earnestly suggest that you test the resourcefulness of the American Can Company office near you. An impartial check up of your present package will obligate you in no way—cost you nothing. It is likely that the men who have done so much to advance the science of packaging will have some profitable ideas and suggestions for you.

AMERICAN CAN COMPANY
230 PARK AVENUE • NEW YORK 

WELCOME TO



. . . *TRY* . . .

THE FAMOUS VICTOR VIENNA WIENERS

produced at

100% "BOSS-EQUIPPED" Modern

SAUSAGE PLANT

. . . *SEE* . . .

Modern "BOSS" Sausage Making Machines illustrated at the bar while you enjoy a good cold stein of Rheingold Beer.

Make our Chicago Office your headquarters while you are seeing the World's Fair which will open May 27th.

The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.,
Cincinnati, Ohio

BEMIS Stockinette



**"Bemis Stockinette?
It's the Best
We've Ever Used!"**

"It's got the quality—the Bemis people give you exceptional service—and their prices are right. You won't make a mistake buying Bemis Stockinette!"

Use Bemis Stockinette for your Hams, Beef and Veal Cuts, Whole Spring Lambs, Franks, Pork Loins, etc.—it will make them more attractive, more sanitary, more *salable*.

*Write Today for
Samples and Prices*

BEMIS BRO. BAG CO.
420 Poplar Street, St. Louis

1858 75th ANNIVERSARY 1933

GRIFFITH'S

PERFECTED SAUSAGE SEASONINGS

It is reasonable to choose for quality.

Spicing is the *Quality* element in seasoning.

Spicing comes from the Oils or Essences or Extracts of the Whole Spice or the Leaf of Sage and Marjoram. These extractions are emulsified or dried—they have all the husks or shells removed. *The flavor remains.*

Use GRIFFITH'S Perfected Seasonings—They cost less. Prepared in Liquid—Dry Soluble or Dry Mixed Natural.

Do you want a sample to test?

The GRIFFITH LABORATORIES
1415 West 37th Street Chicago, Illinois

Canadian Factory and Office: 532 Eastern Ave., Toronto

SEASLIC, INC.

The Original Liquid Spice Makers

Seaslic Garlic Juice is produced by the most skilled scientific handling under the most sanitary conditions, and is easy to use. It will improve the quality of your finished product. Seaslic Garlic Juice is the pure, concentrated juice of the fresh garlic pods.



Seaslic Garlic Juice enters the meats as a flavor. It destroys acidity, prevents off-flavors and adds zest to chopped meat and salad dressing; or any dressings used in delicate foods.

A dash of Seaslic Garlic Juice in your smoked sausages, a heavier dash in your corned beef and the amount required for theiringer and salami. Seaslic Garlic Juice is double strength. The *flavor holds*.

SEASLIC, INC.

1415-25 W. 37th Street

Chicago, Ill.



he's pure
now

No longer must your kraft paper smell to high heaven. We have performed a scent-removing operation and the "skunk paper" of the industry now wears a halo!

A great utility sheet for the meat packer. About 10 points stronger for its weight than any other waxed kraft, and more moisture proof. Very low in cost.

D - O - K

DEODORIZED WAXED KRAFT

WAXED OR UNWAXED, IN ALL SIZES AND WEIGHTS

KALAMAZOO VEGETABLE PARCHMENT CO.
PARCHMENT (KALAMAZOO COUNTY) MICHIGAN

BETTER FLOORS

EST. 1869

DREHMANN FLOOR BRICK

DREHMANN PAVING AND CONSTRUCTION CO.
508 GLENWOOD AVE. PHILADELPHIA PA. 545-5th AVE. AT 45th ST. NEW YORK CITY

ROUGH ON BUGS



**Fig. 1310—"HALLOWELL"
SANITARY UTILITY CAN**

The "Hallowell" has been worked out in harmony with the Bureau of Animal Industry—that's how sanitary and up to date it is.

Full Data in Bulletin 449

STANDARD PRESSED STEEL CO.

BRANCHES
BOSTON
CHICAGO
DETROIT

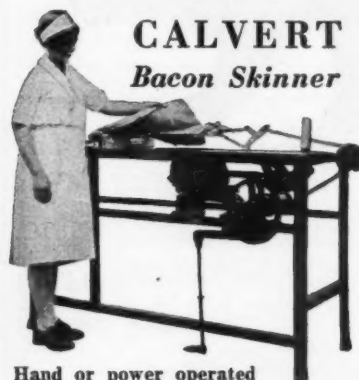
JENKINTOWN, PENNA.

BOX 550

BRANCHES
NEW YORK
SAN FRANCISCO
ST. LOUIS

CUTTING COSTS—BUILDING PROFITS! — in more than 225 plants

To determine the efficiency of a machine find out who uses it. More than 225 shrewd packers, intent on cutting costs, have installed CALVERT Bacon Skinners—as many as 50 and 75 in some plants! There must be a reason for such popularity—write for details!



Hand or power operated

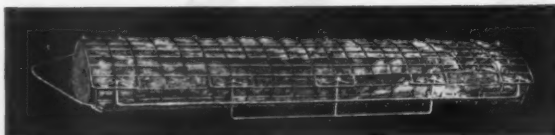
A List of Users that runs from A to Z

Armour and Company
Batchelder & Snyder
Cudahy Bros. Co.
Cudahy Packing Co.
Jacob E. Decker & Sons
John J. Felin & Co.
Adolf Gobel, N. Y.
Geo. A. Hormel & Co.
Hunter Packing Co.
Illinois Meat Co.
E. Kahn's Sons Co.
Louisville Prov. Co.
John Morrell & Co.
Pittsburgh Provision & Packing Co.
Rath Packing Co.
Swift & Company
Tiedemann & Harris
Union Meat Co.
Virden Packing Co.
Wilson & Co.
Patrick Young Co.
Wm. Zoller Co.
and over 200 others

THE CALVERT MACHINE CO.

1606-08 Thames St.

Baltimore, Maryland



SIZES

No. 567
3¼"x1½"x22"
No. 568
3¼"x1½"x25"
No. 569
4¼"x1½"x22"

UNITED Canadian Bacon Form (PATENTED)

Same sturdy, efficient, electrically welded construction as UNITED Sausage Molds; equipped with perfected opening device that permits instant opening without pins, skewers, etc. Will give long, perfect, profitable service.

Write!

CANADIAN BACON SELLS when processed in UNITED MOLDS!

Canadian Bacon, smoked in UNITED Canadian Bacon Molds, offers strong sales appeal because of uniformity, fine appearance, even color and high quality. Produced economically, efficiently, with UNITED Molds; offers remarkable profits when processed this superior way. *Write for samples and prices.*

UNITED STEEL & WIRE CO.
BATTLE CREEK, MICHIGAN
KANSAS CITY, MISSOURI

Before You Buy Trucks Look into the International Record



These seven Internationals are operated by Kingan & Company, packers, in the Indianapolis territory. The six trucks to the left are Model A-3's and the one to the right is a Model A-6 with trailer.

INTERNATIONAL TRUCK development has been under way for 34 years. Today International Harvester ranks high among the leaders in truck manufacture, making both speed and heavy-duty models for all hauling requirements. In 1932, for example, nearly 22 per cent of all 2-ton trucks registered were Internationals, yet 49 other manufacturers competed for this great mar-

ket. *International leads the field in heavy-duty truck registration.* This record is convincing proof of owner satisfaction.

International Truck success is based on true quality, long-lived efficiency, operating econ-

omy, and, matchless after-sale service. The largest Company-owned truck service organization in the world stands back of International

Truck operation. Branches at 184 points in the United States and Canada, and thousands of dealers, provide a service that is of great practical value to the International owner.

Before you buy trucks investigate Internationals. The

nearest branch or dealer will be glad to show you the full line and demonstrate for you. Sizes range from ½-ton to 7½-ton. Chassis prices as low as \$360 f.o.b. factory. Write us for information.



This handsome refrigerated truck is an International Model A-2 owned by the J. Fred Schmidt Packing Co., Columbus, O. The Model A-2 is listed at \$615 for the 136-inch wheelbase chassis, f.o.b. factory.

INTERNATIONAL HARVESTER COMPANY

606 So. Michigan Ave.

OF AMERICA
(Incorporated)

Chicago, Illinois

INTERNATIONAL TRUCKS

The Man Who Knows



The Man You Know

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen and Wonder Pork Sausage Seasonings.

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

H. J. MAYER SPECIAL SAUSAGE SEASONING

*The prime
favorite of
progressive
packers*

WRITE FOR SAMPLES

H. J. MAYER & SONS Co.

6819-27 S. Ashland Ave.

Chicago, Ill.

Canadian Office, Windsor, Ont.



SOLVAY SODIUM NITRITE USP

A reliable, efficient, and economical cure

Solvay Sodium Nitrite conforms to the exacting standards of the United States Pharmacopoeia. It is manufactured under the strict supervision of The Solvay Process Company, America's oldest and largest producer of alkalies—America's best-known name in the field of alkalies and chemical products.

Solvay Sodium Nitrite is packed in convenient size containers. Available from many warehouses located at points of vantage throughout the entire country. Write to us for samples, prices and delivery point nearest you.

SOLVAY SALES CORPORATION

*Alkalies and Chemical Products Manufactured by
The Solvay Process Company*

61 BROADWAY NEW YORK
Branch Offices
Syracuse — Detroit — Boston — Chicago — Philadelphia
Kansas City — Indianapolis — St. Louis — Cincinnati
Cleveland — Pittsburgh

SOLVAY CALCIUM CHLORIDE FOR REFRIGERATION PLANTS

Safety and economy urge the use of Solvay Calcium Chloride as a brine medium. Prevents corrosion. Avoids clogging. Reputation established through years of outstanding performance on the job. Write for information. Known everywhere as

"THE SAFE BRINE MEDIUM"

The Only Practical, Most Economical GRINDER KNIFE in Existence



The O. K. Knife—showing one blade detached—can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

The O. K. Knives

will hold their cutting edge twice as long as any other knife.

Send for Price List and Information

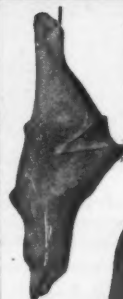
The Specialty Manufacturers Sales Co.

Chas. W. Dieckmann

2021 Grace Street

Chicago

COST CUTTING POINTS of Wynantskill Stockinettes



1. ECONOMY

Superior close-knit construction cuts costs! Natural juices are sealed in the product as soon as smoking begins, checking shrink without affecting smoke penetration. Improves quality, flavor, appearance. Wynantskill Stockinettes give real protection against shipping damage after primary uses. Some styles may be washed and reused several times!

Our service department will gladly recommend proper styles for your requirements.

Write!

BEEF - HAM - SHEEP
LAMB - BACON - FRANK
and CALF BAGS

Write for Samples WYNANTSKILL MFG. CO. TROY, N.Y.

Fred K. Higbie
417 S. Dearborn St.
Chicago, Ill.

Represented by

Austin & Meyer Co.
Grant Building
Pittsburgh, Pa.

C. M. Ardizzone
9942—41st Ave.
Corona, L. I., N. Y.

Joe. W. Galen
131 W. Oakdale Ave.
Glenside, Pa.

W. J. Newman
1005 Pearl St.
Alameda, Calif.

Most
ER
E
nce

K.
es
ir kut-
vice as
other

on
Co.
Chicago

NTS
ettes

construc-
Natural
the prod-
king be-
without
etration.
avor, ap-
an skill
al protec-
damage
t. Some
shed and
ment will
proper
irements.

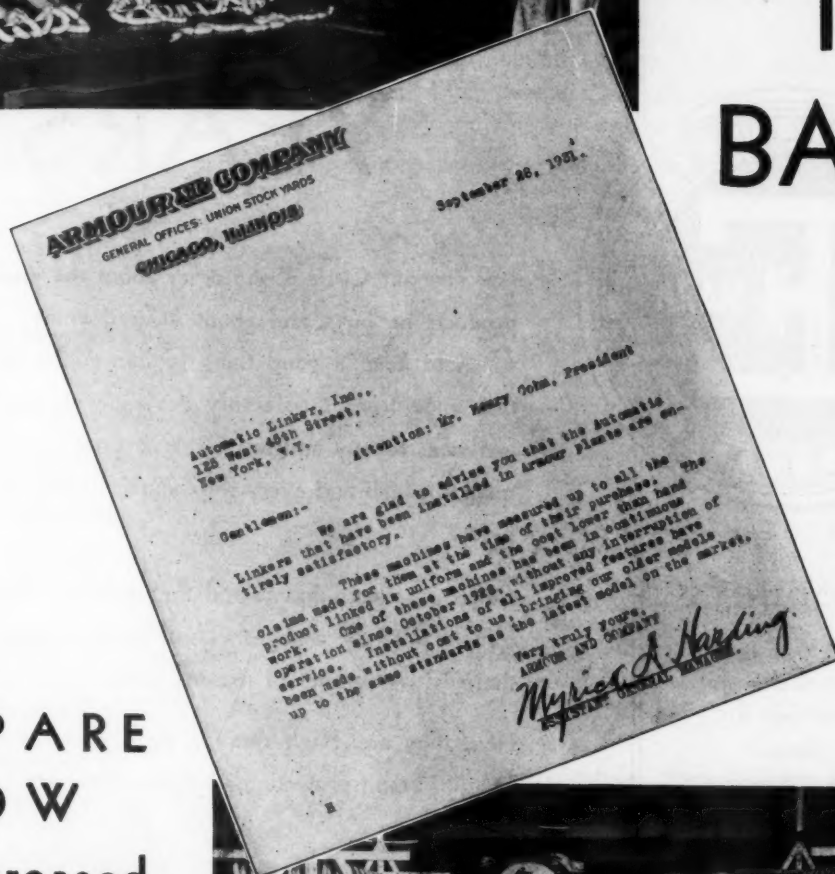
SHEEP
FRANK
AGS

CO. TROY
N.Y.

W. Gates
Oakdale Ave.
side, Pa.
Newman
Pearl St.
ia, Calif.



BEER
IS
BACK



PREPARE
NOW
for increased
frankfurter
demand with our
AUTOMATIC
LINKER



AUTOMATIC LINKER, INC.

125 West 45th Street
Phone Bryant 9-9048



New York, N. Y.
Factory Newark, N. J.

UNIFORM QUALITY

for a great many YEARS



PRODUCTS

E Gothaer
 E H/C Summer
 Thuringer H/C
 Summer
 B/C Salami
 (all grades)
 E Milan
 Crescent Milan
 E Peperoni
 E Prosciutti
 E Capacola
 Capacola, Dolce
 E Alpino
 E Genoa
 Crescent Brand Genoa
 E Sicilian
 E Export Nola

Ask any old Circle E customer about the quality of the products he buys, and about its uniformity. Unless he wants to keep a good thing to himself, he will tell you that aside from satisfactory dealing with the house, he continues to buy and sell Circle E products because the quality is high and every shipment is exactly like the one before.

Once a concern has joined the ranks of Circle E customers, it rarely changes. There must be a reason—and there is! A number of reasons, in fact.

Here they are: High quality, rigid uniformity, a good margin, brand protection, and fair treatment.

Special Deals to Distributors

Distributors have problems that vary with the territory and the conditions existing in it. Circle E offers a plan which will meet your requirements. It will pay you to get the details. Write today, outlining your needs.

Circle E Provision Company

UNION STOCK YARDS

CHICAGO, ILLINOIS

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Copyright, 1933, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 20

MAY 20, 1933

Chicago and New York

Does the Packer Waste More in Steam And Power Than Anywhere Else?

**Why Pay \$100 for
\$25 Worth
of Heat?**



Read the accompanying article
to get the story of this picture.

In its issue of April 22 THE NATIONAL PROVISIONER asked "Where can the meat packer make his greatest saving?"

Because: "If the meat packer just now—due to low commodity prices and exacting competition—despairs of sufficient merchandising profits to carry on his business, then his salvation for 1933 is to turn his attention to operating economies."

This greatest opportunity for saving lies in the packer's power house. It is here the big losses begin, and spread throughout the plant, wherever steam and power are used.

To prove this conclusion THE NATIONAL PROVISIONER began in its April 29 issue a discussion based on actual operations and surveys. The first article took up comparative power costs. The second, which follows, treats on coal waste.

II.—Avoidable Fuel Losses

By O. C. WATERMAN.*

Few packers appreciate the large losses occurring in their power plants because of obsolete equipment and inefficient methods.

Engineers making surveys in meat packing plants are turning up some astonishing figures.

In one packinghouse there is a possible ANNUAL SAVING of \$81,320. The investment in equipment would be returned in three years.

In other plants possible savings of from \$9,000 to \$270,000 yearly are indicated, depending on the size of the business.

In no case would it take longer than 5 years to return the investment. In some instances, where efficiency of the present power plant is low, cost of modernization would be earned in less than two years.

These large savings are possible largely because the packer has not given to his power department the same thought and study as to other departments.

When a packer buys 100 hogs he sees to it that 100 hogs are delivered.

It is difficult to imagine a situation where he would be satisfied

*EDITOR'S NOTE.—Mr. Waterman, who has studied and worked in almost every department of the packinghouse, and knows it "from the inside out," is a member of the staff of C. H. Kane Engineering Co., consulting engineers, Chicago.

to get only 95 hogs out of every 100 purchased, and then lose five more because of defective runs or pens or careless handling.

Such losses might occur once. They would not happen the second time, because prompt action would be taken to check every step in the purchase and delivery of hogs to learn why these losses occurred.

With this information at hand, a defense against recurrence of such losses would be set up—and someone would be held responsible.

Losses comparable to the loss of 10 hogs out of every 100 purchased take place continuously in meat plant powerhouses—and are given no particular attention!

Surely a dollar lost in hogs is no more valuable than a dollar lost in coal!

Why, then, are not these powerhouse losses discovered and stopped?

Is it because the packer doesn't know these losses are occurring, or is it because they are not considered important enough to warrant attention?

Take the matter of coal, for example:

Should Buy Fuel, Not Coal.

When coal is purchased it usually is represented to be of a certain quality—to contain a specific number of heat units per pound, and a definite percentage of moisture, ash, etc.

Very often, due to irregularity of conditions at the mines or changes in atmospheric conditions, the coal purchased will vary considerably from the specifications. The number of heat units specified per pound may be less, or the percentage of moisture may be more, greatly reducing the fuel value.

It is not unusual to receive full weight, as far as substance is concerned, and yet obtain only 95 out of every 100 heat units paid for, and which are supposed to be delivered.

Fuel and Labor Costs Rise.

When this occurs the cost of the fuel immediately is increased 5 per cent.

In addition, this loss in heat units also increases somewhat the amount of fuel required to be burned under the boilers to produce the steam needs, and raises the labor cost of handling coal and ashes.

It is not a difficult matter to check moisture, ash and heat content of every car of coal delivered to see that the fuel is up to specifications in these respects. *No packer would permit wet straw and manure to be weighed to him as hogs.*

32% Interest on the Investment

A packer—not a large one—spends \$85,375 annually for the steam and power required to operate his plant.

He makes his steam; it costs him 32c per 1,000 lbs. Power is purchased from a central station for .95c per KW.—a low rate.

If this packer put in modern steam and power generating equipment—and he is thinking seriously of doing so—he would produce both steam and power for an annual cost of about \$26,375. His net saving would be \$59,000.

The modern equipment would cost him about \$186,000. Expensive? Not when it is remembered it would be paid for in a little over three years.

Apparently he is not concerned when an excessive amount of moisture and ash are delivered to him as fuel. There often is an expensive difference between the coal received and the available fuel received—enough, in many cases, to be in excess of 5 per cent of the total coal bill.

Coal Lost Through Grate Cuts Efficiency

Because of defective runs and pens, hogs might be lost to the packer after he had purchased them.

Much coal is lost because of faulty equipment, poor storage and handling facilities, improper firing and careless handling. Further loss may occur because an improper grade of fuel is used in the equipment installed.

In many plants an unnecessary amount of unburned or only partially burned coal goes through the grate bars or around the firebox into the ash pit, and is hauled away as ashes.

This coal, for which money was paid, is lost as far as doing any useful work is concerned. It goes out with the ashes, carrying all or part of its original heat value.

It is handled twice—as coal and as ashes—but it has not been of any value.

Watch Your Ash Pile!

Many millions of pounds of steam could be produced from the coal that is wasted each year by falling through the grates and being hauled away as ashes.

The story is told that the founder of one of the largest meat packing com-

panies never failed to visit the ash pile when he inspected a plant. His purpose, of course, was to check on unburned coal—to get a line on the efficiency with which coal was being burned.

But his inspection of the ash pile had a further valuable effect. It indicated to the men in the boiler room that the manner in which the coal was used was being watched. No doubt this made them more careful.

Coal losses through the grate approximate, on the average, at least 10 per cent of the losses occurring before the coal is burned. But they represent only a very small part of the heat lost from the time coal is purchased until the heat in the coal is transferred into steam.

And this loss can be saved with practically no investment in equipment.

Heat Wasted Through Stack.

Proper combustion requires that a certain amount of air be introduced into the furnace to furnish the oxygen necessary. This air must be heated to the desired furnace temperature, so that when passing through the boiler to breeching and stack the heat will be transferred to the water and thus produce steam. The more heat taken from the air by the water, the lower will be the temperature of the flue gases, and the greater the efficiency of the boiler operation.

If the furnace temperature is 2,500 degs. Fahr., and the exit gas temperature 500 degs. Fahr., the heat loss in the flue gas is 20 per cent.

This means that 20 per cent of the value of the fuel actually consumed goes out the stack and serves no useful purpose. In modern, properly-designed and properly-equipped plants this heat loss in the flue gases is reduced easily to 10 per cent of the total heat released.

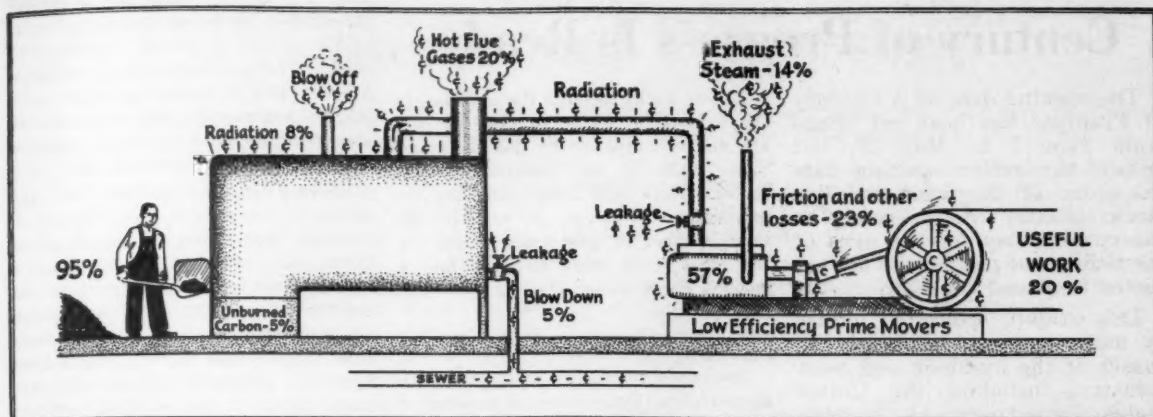
Another serious loss of heat is by radiation and leakage through the walls of the furnace and boiler setting. This heat loss, averaging at least 8 per cent of the total heat released in the existing general types of boiler installation in meat plants has been reduced to 3 and 4 per cent in modern plants.

It is not at all unusual to find plants operating at 200 and 300 per cent of rating in which one can hold a check

WHERE HIGH HEAT LOSSES OCCUR

	What they generally are	What they should be
Coal falling through grates.....	5%
Incomplete combustion of fuel.....	5%	2%
In the flue gas.....	20%	10%
Radiation, leakage, etc.....	8%	4%
Total	38%	16%

Does the Meat Packer Look Here for Lost Dividends?



HOW THE MEAT PACKERS' FUEL DOLLAR SHRINKS.

When the packer buys 100 heat units he probably gets 95 or less. This is a loss. But the **BIG LOSSES START WHEN THE COAL IS BURNED**—5 per cent lost through grates, 8 per cent in boiler radiation, 20 per cent in stack gases, 5 per cent in blowdown, radiation from piping, etc.

Only fifty-seven per cent of the heat in the fuel reaches the engine room. **HERE THE LOSSES CONTINUE**—14 per cent in exhaust steam, 23 per cent in friction, etc., in inefficient engines.

Out of the 100 heat units the packer buys only about 20 remain to be put to useful work.

against the outside of the boiler setting. In few meat packing plants could this be done.

Heat Losses Compared.

Summing up these common heat losses—as they exist today in many meat plants, and as they are in properly designed and operated plants—we have a condition as follows:

HEAT LOSSES.	AVERAGE MEAT PLANT.	MODERN PLANT.
In fuel received.....	5%	none
In incomplete combustion....	5%	2% Max.
In flue gases.....	20%	10% Max.
Radiation and leakage.....	8%	4% Max.
Total losses.....	38%	16%
Heat utilised.....	62%	84%

The average saving in the modern plant, as compared with the average meat plant, is calculated in the following manner:

$$\frac{84\% - 62\%}{62\%} = 35.5\%$$

This 35.5 per cent is the saving in the total amount of fuel required to produce the same amount of steam.

But in addition, it indicates a saving of over one-third in the labor of handling coal and ashes, in the wear and tear on equipment, and in the total cost of producing steam, of which coal generally represents the greater part.

Three-fourths of Fuel Wasted.

But losses of heat do not stop with the generation of steam. Much heat is lost through

Careless, hit-or-miss, unnecessary blowing down of boilers;

Improper regulation, resulting in blowing off steam;

Leaky valves and fittings and poorly insulated pipe lines and fittings.

These losses, many of them small in themselves, make up a very large annual total.

It is reasonably safe to say that, on the average, *not more than 50 per cent of the heat value bought by the packer actually reaches the place of use.* How much of this 50 per cent actually is utilized depends on the use to which it is put and the type, condition and efficiency of the equipment.

Pays to Check Performance.

How many packers, after installing a new process or piece of equipment, actually check steam and power consumption to see they meet the estimate or the manufacturer's promise?

It would be well not only to check the new, but also the existing equipment. It might not be nearly as efficient as it is considered.

Probabilities are that the average efficiency of steam uses in the packing industry does not exceed 50 per cent. So, from the standpoint of fuel purchased, only 25 per cent of the total value is used, and 75 per cent wasted.

Under modern conditions, with turbine drives and highly efficient equipment, this waste readily should be cut in two.

It may be surprising to many to hear that in a properly-designed steam and power plant it is possible to produce the entire requirements of process and heating steam, also the entire electrical energy requirements, at a less expenditure for fuel than now is being made for producing steam only.

Power Becomes a By-Product.

The recent installation made by Jacob E. Decker & Sons, Mason City, Ia., is the packer's pioneer effort to take full advantage of a balanced power plant. How well this effort succeeded is evidenced by the statement made by their master mechanic before the last convention of the Institute of American Meat Packers. After describing the plant in detail, and telling of its successful operation, he says: "We feel the savings effected by this plant will meet all expectations. The plant has demonstrated that power can be made as a by-product."

What is being done there can be done in practically any packing plant. It does not necessarily mean a large investment, or an entirely new plant. But it does mean elimination of waste, and increased earnings.

Paying Dividends Through the Power House

This is the second of a series of articles showing the packer where he can make his greatest savings.

When completed it will be reprinted in pamphlet form. If you want a copy, fill out and return at once the following coupon:

The National Provisioner
407 So. Dearborn st., Chicago, Ill.
Please reserve for me a copy of "PAYING DIVIDENDS THROUGH THE POWER HOUSE," to be mailed when completed to the following address:

Name.....
Company.....
Street.....
City.....

What they should be

.....
20%
10%
4%
16%

Meat and Livestock Exhibition at Century of Progress Is Ready

The opening date of A Century of Progress has been set ahead from June 1 to May 27, but despite the earlier opening date the story of the meat and live stock industry will be ready on the opening day for the eyes of the millions of people who are expected to attend the Fair.

This exhibit, sponsored jointly by units representing nearly all phases of the livestock and meat industry, including the United States Department of Agriculture, the National Association of Retail Meat Dealers, the National Live Stock and Meat Board, the Institute of American Meat Packers, many live stock organizations and others, is rapidly nearing completion.

The exhibit is ideally located in the huge agricultural building, occupying the center wing on the east side.

It was designed by R. M. Whitson, under the guidance of a committee consisting of John C. Cutting, Wilson & Co., W. H. Gausselein, Mutual Sausage Co., Wesley Hardenbergh, Institute of American Meat Packers, C. W. Kaiser, Chicago Retail Meat Dealers Association, John A. Kotal, Secretary National Association of Retail Meat Dealers, R. D. MacManus, Armour and Company, Dr. John R. Mohler, Chief U. S. Bureau of Animal Industry, J. M. O'Rourke, Cudahy Packing Co., R. C. Pollock, general manager National Live Stock and Meat Board and Paul W. Trier, Arnold Bros., with A. D. White, Swift & Company, as chairman.

How Exhibit Is Planned.

As the visitor at the Fair enters the main door of the Agricultural Building his attention is directed at once to the main diorama of the meat exhibit, showing a range scene, with a cowboy on horseback, almost life-size, and with a background of range and mountains.

This diorama is believed to be one of the largest in the entire Fair, and has already drawn admiring comments from visitors at the studio who saw it under process of construction.

The large diorama directs the eye of the visitor to the entrance to the exhibit. Another diorama, slightly smaller, showing a typical scene in a feed lot, with cattle, hogs, and sheep, occupies the opposite side of the front of the exhibit. The dioramas are set at an angle to direct the attention of the visitor to the entrance.

As one walks through the entrance to the exhibit he feels the chill of cold air, and is impressed by the glistening white walls of an immaculate meat cooler. Here will hang full size reproductions of meat, in exactly the same manner in which one would see the meat if he were to walk into a packing house cooler or a big wholesale market.

Cooler and Refrigerator Car.

The cooler has been constructed with all the care that is used in building a regulation cooler, with insulated walls and a carefully worked out refrigeration system. The temperature will be maintained at a level to a considerable degree below the temperature outside, in order that the atmosphere may resemble as closely as possible that of an actual packing house.

Leaving the cooler the visitor walks over a steel plate which leads to a

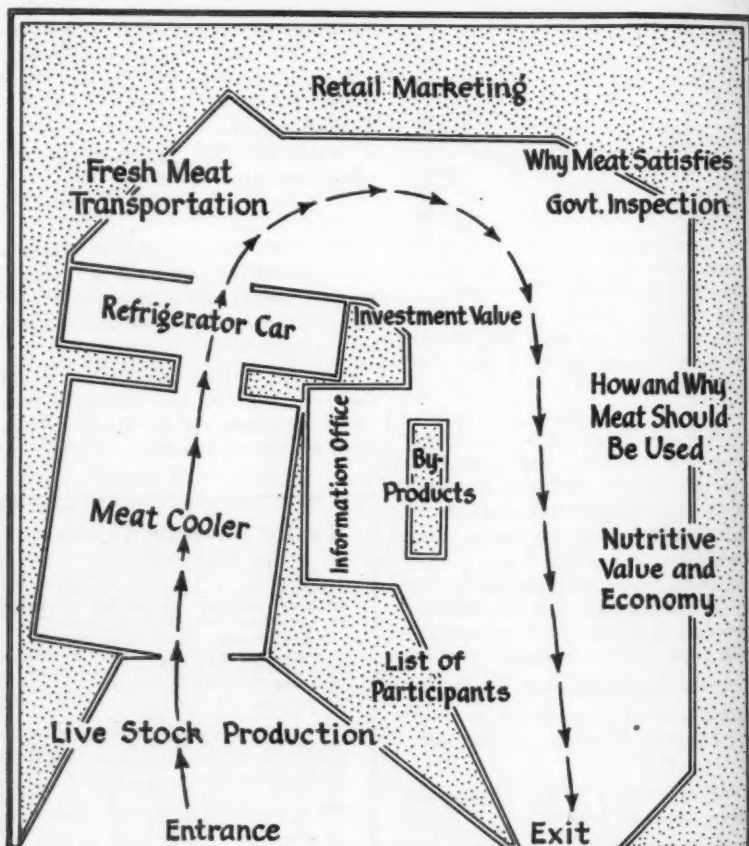
model refrigerator car. The arrangement is identically the same as that used in a packing house, and in the car the method by which carloads of meat are arranged is shown. Quarters of beef will hang from the rails, and boxed products will be shown carefully loaded into the car as they would be if the car were ready to leave a packing house for some distant consuming center.

Leaving the refrigerator car, the visitor at the exhibit finds himself in a larger area, showing other phases of the meat industry. To his left is a refrigerated truck, showing how the meat is transported from the packing house or wholesale market to the retail meat store. Near this space is a third diorama, portraying graphically the many forms of transportation used in handling live stock, meats and meat products.

Retail Store Display.

To the right of the truck is a model retail meat store window display, showing various meat items as they would appear in the window of a modern, up-to-the-minute retail store. Beyond the store window is the model retail meat

(Continued on page 45.)



MEAT MARVELS PICTURED AT CENTURY OF PROGRESS.

Visitors to A Century of Progress, the World's Fair, which opens at Chicago on May 27, 1933, will see a new kind of livestock and meat exhibit. This diagram indicates the route visitor will follow to carry them through this "living picture" of the industry.

Farm Act Results Depend on Attitude of Producers and Processors

The farm bill, known officially as the "agricultural adjustment act," is now law. Organization of the machinery for its enforcement has begun.

It is a measure enacted to achieve a specific result—to raise farm prices. Should that result come about in any instance through natural causes, tax or regulatory provisions of the law would not be needed in such instance.

In any event, voluntary cooperation on the part of both producers and processors is expected. Where this voluntary cooperation is not forthcoming it may be enforced, depending on the interest of those to be benefitted by such enforcement.

Must Act Together

This latter appears to be the view taken both by the President in his radio address, by Secretary Wallace in a radio talk to farmers on May 13, and in the first official statement issued on May 15 by George N. Peek, newly-appointed administrator of the act.

Terms of the act as it applies to the meat packing industry were outlined in detail in THE NATIONAL PROVISIONER of May 13.

It is evident that no action will be taken under the act before conferences have been held with the interests involved.

Both this farm act and the general industry control act presented to Congress this week by the President are based on the same principle—industry self-control to remedy evils resulting from low prices, low wages and decreased earning and purchasing power.

The administration seems to be "putting it up to" those involved to do their part in bringing about the desired results. Therefore the first step under either act is conferences and voluntary agreements to achieve what otherwise might have to be obtained through regulatory enforcement.

Will Go Slow at First

Concerning the steps to be taken under the farm act Secretary Wallace says:

"There have been delays in the passage of this act. Meanwhile the planting season has advanced, and our

assigned task of adjusting production to effective demand has become infinitely more difficult. We cannot proceed as if this were the middle of winter.

"Perhaps our wisest course will be to concentrate on those commodities most in need of adjustment, and on which the adjustment decided upon, this late in the season, can be practical and effective. In any event, it is sensible to begin the operation of a new piece of machinery, such as this farm act, slowly and carefully. You don't drive your new automobile sixty miles an hour the first day you have it.

"Our immediate job is to decide what products to concentrate on, what methods of production adjustment to employ on them, to determine to what extent marketing agreements can be useful, and to appraise the necessity for and rates of processing taxes.

Will Call Meetings.

"To help us in these determinations, as rapidly as possible, we shall have here in Washington representatives of agriculture and representatives of the processing and distributing trades.

"These men and women will take part in commodity conferences, and in the light of their technical knowledge will suggest which of the several plans

of attack will work best for different crops and regions.

"Bearing their recommendations in mind, we shall decide just what action to take, and when to take it. As each decision is made, we shall get it out directly and publicly to those affected, and launch organization efforts throughout the nation."

To Administer Farm Act.

Immediately after signing the farm act President Roosevelt announced the appointment of George N. Peek, of Moline, Ill., as "administrator of the agricultural adjustment act." Mr. Peek was formerly a farm implement manufacturer, but has long been interested in questions of farm relief. He has always been a champion of the equalization fee method of raising farm prices.

Charles J. Brand has been selected as co-administrator of the act with Mr. Peek. "Mr. Brand," says the administrator, "is recognized both by farmers and food and textile industries as one of our foremost authorities in the marketing of farm products." Mr. Brand was formerly an adviser in the Department of Agriculture, and for some years past has been executive secretary of the National Fertilizer Association.

Mr. Peek also announces that "in administering this act we shall draw



PRESIDENT PUTS FARM AND FOOD INDUSTRIES UNDER NEW RULE.

As he signed the agricultural adjustment act President Franklin D. Roosevelt was surrounded by a group interested in its passage. Left to right: Congressmen Doxey, Mississippi; Fulmer, So. Carolina; Jones, Texas; Louis J. Taber, president National Grange; Senator E. D. Smith, So. Carolina; Henry Morgenthau, Jr., chairman Federal Farm Board; Henry C. Wallace, Secretary of Agriculture.

heavily upon the advice and assistance of Frank O. Lowden and Bernard M. Baruch." Former governor Lowden of Illinois is known as a champion of agriculture, while Mr. Baruch of New York is a financial authority prominent during war days and since as a government adviser.

Statement of the Administrator.

In his first statement following his appointment George N. Peek, administrator of the agricultural adjustment act, says:

"In assuming responsibility for the administration of the Agricultural Adjustment Act, it is only fair to agriculture, to so much of industry as is affected by its operation, and to the consuming public, to state the principles of that legislation as I understand them and as it is intended to apply them.

"In the first place, the sole aim and object of this act is to raise farm prices. Generally speaking, it is to raise them to a point where farm products will purchase as much of industrial products as they did before the war, and to keep farm prices at that level. This is just what farmers through their organizations have been demanding for a dozen years.

His Word to the Farmer.

"To agriculture it should be said that the purpose is not to do something for the farmers. It is to enable farmers to do something for themselves that they have been prevented from doing through many long, painful and distressing years, and that they could not do without this law. It is to enable them to do what all other producing social groups do, and that is (approximately and in the long run) not to produce and send to market more goods than consumers at home and abroad want and have money to pay for.

"Unless farmers will work with each other and with government to do that, government cannot maintain fair prices and restore prosperity to them. Nobody can. They must help do this particular job. In adopting the law and through the work that will be done under it, the government goes the limit to help them. But that is the most that it can do, or that they in justice and fairness can ask.

His Word to the Processor.

"To the food and textile industries, I want to make it clear that the spirit and purpose will be to act with as little interference with established institutions and methods—indeed with as little administration of any kind—as is consistent with the fixed purpose of the law; namely, to raise farm prices. It is my opinion that much of that purpose can be accomplished by these industries



WILL ADMINISTER FARM ACT.

George N. Peek, Moline, Ill., appointed administrator of the agricultural adjustment act.

without anything more than the aid that government and agriculture can and will give them.

"The first step will be to discuss with industries and trades our purposes, to ask them what they need from farmers and from government, and to call upon them, with the help of those concerned, to work out the difficult task themselves in such manner as will least interfere with their business and established methods, with as little government interference in their affairs as is reasonably possible.

"But none will be permitted to forget



FARM ACT CO-ADMINISTRATOR.

Charles J. Brand, former marketing specialist of the Department of Agriculture, and a widely known agricultural and food expert, who will assist in carrying out the terms of the farm act.

the purpose of the legislation—to raise farm prices in the national interest.

To the Consuming Public.

"To the consuming public it is unnecessary to say that what is to be done (Continued on page 40.)

HOW ACT WILL WORK OUT.

The Department of Agriculture has been deluged with inquiries concerning terms of the farm act and regulations under it. As the authorities evidently intend to meet each problem as it arises, with no set policy as to details formulated, these inquiries have been answered in that spirit.

Both as to the farmer and the industries affected, it is evident that the policy is to put the solution up to those affected to cooperate in best working out its solution.

Asked as to reduction of production of wheat, pork or cotton, the reply is that public conferences and hearings must first be held to develop the facts and the immediate need in each case.

If acreage or hog production is cut down, the recompense to the producer will come from taxes on "first processing" of the commodities involved. "First processing," in the case of hogs, is slaughter, which means a slaughter tax.

How Tax Is Applied.

This law provides that this tax shall be in effect "from the beginning of the marketing season next following" the date on which the Secretary of Agriculture decides it to be necessary. In the case of hogs (should the Secretary conform to hog marketing custom) the next marketing season begins October 1.

The policy of the administration is not to enforce such provisions unless necessary, which would mean that if hog prices reached the desired parity before October 1 no processing tax would need to be levied.

Amount of tax to be levied would be decided after hearings or conferences to determine the limits of the hog crop, and how much must be paid the farmer to get such a result.

Regarding distribution costs which might be passed on to the consumer, the question has been raised as to how trade agreements will cut these costs in the face of destructive competition on a buyers' market. The attitude of the government is that wasteful and costly competition can be eliminated by its "partnership" in these trade agreements, with the power given by the law to enforce them.

It is also made clear that the processing tax is refunded on goods exported.

EDITORIAL

Superior but Still Subordinate

Superiority of lard as a shortening agent has been proved by a series of researches covering a long period of time. The lard used in these researches was not a specially-prepared product, but was standard lard bought on the open market. As a result of these researches the industry has gone on record officially with the statement that "*Lard has the highest shortening power of any plastic fat commonly used in cooking.*" It knows now that this cannot be refuted.

Not only does lard have this superior shortening quality, but it imparts a flavor to bakery and other products which meets with high favor. A demonstration of this was made recently when leaders in the cattle industry of a Western state gathered at their state university for a conference on livestock finishing, and unconsciously acted as judges in an experiment on cookies made with lard in comparison with cookies made with lard substitute.

Each man was given two cookies. One was round and one was square. Each was requested to report whether he liked the round cookie or the square one better. Ninety per cent preferred the square cookie. It had been made with lard; the round one with lard substitute. The men had no knowledge of the ingredients of either cookie.

Superiority of lard for bread making has been conceded over the years, but there has been a question in the minds of some producers of pastries regarding its value in cake making. The cookie demonstration is only one of many strong votes in favor of lard for this purpose. One of the largest restaurant chains in the country, long famous for its doughnuts, has used lard exclusively in its cooking, in spite of recommendations for use of lard substitute for this purpose.

One difficulty lard has faced is that it has been kept among the old-fashioned things. More than a little of this situation can be laid at the door of manufacturers of lard. It has been the victim of its producers. It is not uncommon to find milling, bakery, hotel, restaurant and housekeeping magazines of all kinds with single and double page spreads lauding the advantages of lard substitutes, and sometimes with not a word anywhere regarding lard.

No product can stand solely on its unsung merits and retain its place in the sun. Its qualities must be kept before the public at all times, particularly when competitive products are being

furnished the very best publicity it is possible to secure. Nothing has been left undone to bring lard substitutes to a high state of perfection, and nothing has been left untold in presenting them to the public.

A small percentage of the lard manufactured has been attractively packaged, branded, advertised and offered to the public under the best possible conditions. But this effort on the part of a few packers, directed to only a percentage of their manufacture, is not sufficient to carry the entire output of the industry at a profit. Good lard merchandising and advertising must be done by a majority rather than a minority of concerns in the meat packing industry. The same effort must be put into lard preparation, packaging and merchandising that is put into the sale of branded meats and meat products.

When this is done in the manufacturing process, when more packers package their lard with the convenience of the housewife the major consideration, and when more paid advertising space is devoted to telling the merits of lard as a cooking and shortening agency, then lard will stand in the front rank of packinghouse products as an income producer rather than the liability it has become through industry neglect.

Merchandising from Plant to Kitchen

The meat packer can sell only as much product as retailers pass out over their counters. This is as true of carlot sales as of those made direct to the retail stores. The packer, therefore, has more than an incidental interest in the manner in which his products are handled and displayed, and in the efforts the retailers make to dispose of them.

That more packers have not taken a greater interest in retail outlets, particularly along the line of activities that will aid in increasing consumer purchasing, is presumably because of the expense involved. But such an explanation does not satisfy the meat merchandiser advocate of building volume through more intensive merchandising activities. Any reasonable investment along the line of building consumer demand for branded and trademarked meats can be made to yield an annual profit, if properly done, he says. The greatest possibilities in meat sales will not be realized, he thinks, until the whole merchandising route from plant to consumers' kitchens is carefully planned and coordinated.

THE NATIONAL PROVISIONER, Chicago and New York. Member Audit Bureau of Circulations and Associated Business Papers, Inc. Official organ Institute of American Meat Packers. Published weekly at 407 So. Dearborn st., Chicago. by The National Provisioner, Inc. PAUL L. ALDRICH, President and Editor. E. O. H. CILLIS, Vice Pres. and Treasurer; FRANK N. DAVIS, Vice Pres. and Advertising Manager. Eastern Offices, 300 Madison ave., New York City. Pacific Coast Representative, Norman C. Nourse, 1031 So. Broadway, Los Angeles, Calif.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Meat Smoking Methods

Materials for use in smoking meats sometimes present problems from the standpoint both of cost and availability. A packer in an Eastern city writes as follows regarding equipment and materials for producing smoke:

Editor The National Provisioner:

We find it increasingly difficult to get a satisfactory supply of hardwood for smoking at a fairly reasonable price. Will you let us know something of the use of heating apparatus in the smokehouse and the use of sawdust for smoke?

If this packer is finding it difficult to get hardwood for smoking, it is suggested that he investigate the briquets which are now coming into quite widespread use for smokehouse purposes. They are clean, almost waterproof, are good heat producers and furnish the embers for creating the sawdust smoke. These briquets and their use in the smokehouse were described in THE NATIONAL PROVISIONER of March 11, 1933. Very little equipment is necessary in their use and this is less expensive than the installation of steam coils for producing heat, where the houses are not already equipped.

In many sections of the country as hardwood became scarcer and more expensive, smokehouses were equipped with steam coils for heating, the smoke being produced by the use of gas or oil and sawdust.

Large smokehouses require a number of fires of hardwood, usually one in the center of the house and one in each corner, to get good distribution of heat, and of smoke after the sawdust is added. Where heating is done with briquets a specially-designed stove is used, one stove being sufficient in small houses but more are needed in the larger houses. Where the heating is done by means of steam coils, these are placed around the sides of the smokehouse, thus insuring even distribution of heat.

Either gas, oil or embers is used to start the sawdust in houses heated with steam coils. Where embers are used the sawdust is kept burning by means of a properly directed current of air. If oil is the fuel, combustion must be complete or there is danger of developing an oily smoke which is undesirable. Oil and gas burners are sold by the principal packinghouse supply companies and the necessary equipment and installation arranged to insure satisfactory results when intelligently operated.

Hickory sawdust is preferred by most

operators for the smoking of meat. There is a preference in some quarters for mahogany sawdust, in the belief that it aids in developing a golden brown color on the product.

Any good hardwood sawdust is all right, such as oak, maple, beech, birch or walnut. Cedar is sometimes used, mixed with other sawdust. This burns too quickly for best results. Walnut is not popular with all packers as, while it gives a quick color, the flavor is not so desirable. Birch, oak and maple rank next in popularity with hickory, the important thing being that the sawdust is from seasoned wood. Moisture should not run above 5 to 10 per cent. The sawdust should be stored in a clean dry place to avoid its absorbing moisture.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 10-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Quick Cure Mettwurst

There is a good demand for mettwurst throughout the summer months, and a sausagemaker who is finding a better demand for many kinds of sausage says:

Editor The National Provisioner:

We are selling a good many kinds of sausages now that the weather is warmer, and demand is stronger for a meat product that can be prepared quickly. One of the sausages that we want to make is mettwurst. Can you give us a formula and directions?

A good mettwurst may be made of the following meat formula:

55 lbs. fresh lean pork trimmings
25 lbs. fresh regular trimmings
20 lbs. beef chucks, free from sinews.

The seasoning formula is as follows:

2½ lbs. salt
3 oz. mustard seed
6 oz. white pepper
1 oz. ground caraway
½ oz. cloves
2 oz. coriander
½ oz. sage.

If NITRATE of soda or saltpeter is used the amount required for 100 lbs. of all fresh meats is 3 oz. The meat may be cured first, in which case neither salt nor saltpeter would be added at the time the sausage is made.

A quick cure, and one that yields a nice sweet sausage, is made by using NITRITE as the curing ingredient. Only ½ oz. nitrite is used to 100 lbs. of meat. This is dissolved in a quart of water and added with the seasoning in the mixer.

After the sausage is stuffed, either in hog casings or beef rounds, it is hung over night in the cooler. After being allowed to hang in natural temperatures for a few hours the following morning it is taken to the smokehouse and smoked for 2 hours in a medium smoke. The hog casing product is then cooked for 18 minutes at 165 degs. F. Product in larger containers is cooled for a longer time.

The quick cured product, that in which NITRITE is used, takes a nice smoke, and is thought by many to have a better flavor than the product made of cured meats.

MEAT SOAKING SCHEDULES.

If meats are soaked too long, time and money are lost; if they are not soaked enough, quality is affected. Packers who follow the soaking schedules in "PORK PACKING," The National Provisioner's new book for pork packers, can't go wrong.

Chilling Hot Hogs

A small slaughterer asks for information on the chilling of hogs. He says:

Editor The National Provisioner:

Will you please tell us if 25 degs. F. is too cold a temperature in which to place hot hogs? Is there any reason why the ice machine should be shut down while hogs are being placed in the hot hog cooler and not started until the last hog has been run in?

Experience has demonstrated that the best practice is to chill as rapidly as possible. The sooner a carcass is brought down to the cutting temperature, which is 38 degs. F. in the case of hog carcasses, the less shrink there will be and the less danger of sour joints. A temperature in the cooler of 25 degs. at the time the cooler is being loaded is quite desirable, and after the cooler is full the temperature should be brought down as rapidly as possible.

There is no need to stop the compressor while hot hogs are being placed in the cooler, and no advantage in doing so can be conceived. If the compressor is shut down the temperature of the cooler rises, chilling is delayed and the cooling cost is increased.

Low Pressure Rendering

A Midwestern packer asks regarding the feasibility of using exhaust steam to render lard. He says:

Editor The National Provisioner:

We are using live steam for rendering lard and oil, but believe we could render with 7 lbs. exhaust steam using a vacuum pump on the cookers. Have you any information on any such method.

Steam at 7.3 lbs. pressure has a temperature of 225 degs. Fahr. Theoretically this temperature is sufficient to render lard. However, there are some doubts that 7 lbs. pressure would work out practically.

In the first place, unless the steam lines were quite large, it might be difficult to secure a sufficient quantity of steam to do the work in a reasonable time. Also, unless heating surfaces were clean—and they seldom are—the heat differential between the steam in the jacket of the cooker and the product within would be so small that heat transfer probably would be very slow. Pulling a vacuum on the jacket of the cooker would help some, but it is the opinion of engineers and practical packinghouse men that there would be no advantage in using the lower pressure.

INDUSTRIAL SAFETY CONTESTS.

As a means of stimulating the interest of employees in plant safety activities and encouraging them to make concentrated efforts to prevent accidents, friendly competition in the form

of accident prevention contests often has proved effective. The practices of a number of industrial organizations in connection with this phase of safety educational work are presented in a report entitled "Methods of Organizing and Conducting Industrial Safety Contests," published by the Policyholders Service Bureau of the Metropolitan Life Insurance Co.

Safety competitions, according to the study, are considered of particular value in that they act as incentives to employees after the novelty of launching a safety program has dulled. The report analyzes the programs of representative industrial organizations with respect to organizing and conducting these contests. Particular attention is devoted to such subjects as planning the contest, methods of determining the standings between various units, types of trophies and awards provided and the methods followed in presenting them. Throughout the report are reproductions of forms used in connection with the conduct of safety contests, as well as photographs of trophies which have been awarded.

Copies of "Methods of Organizing and Conducting Industrial Safety Contests" are available for distribution to industrial executives, safety engineers and others interested in the problem of accident prevention. The report may be secured by writing to the Policyholders Service Bureau, Metropolitan Life Insurance Co., One Madison ave., New York City.

BELLY TRIMMINGS.

Why is it so important to check belly trimmings? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

S. P. Fats in Lard

Where hams are boned and fattened pickle fats are produced. Some of these fats can be used in certain kinds of sausage to which they are especially adaptable. The balance are used in manufacturing lard.

Many packers complain of poor results when pickle fats are used in lard. This appears to be due in large measure to the method of handling rather than to the fats themselves.

In an article in THE NATIONAL PROVISIONER a packer described the method he had worked out for handling and rendering pickle fats for profitable results. For a reprint of this article, fill out and mail the attached coupon, with 5c in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Using S. P. Fats in Lard."

Name
Street
City

Enclosed find 5c in stamps.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

The Capital City Products Co., Columbus, O. For refined pure vegetable oil. Trade mark: MAFALDA. Claims use since September 1, 1932. Application serial No. 331,668.

MAFALDA

East Tennessee Packing Co., Knoxville, Tenn. For hams, picnics and bacon, sliced and in the piece. Trade mark: HICKORY NUT. Claims use since August 1, 1929. Application serial No. 335,810.

HICKORY NUT

The Procter & Gamble Co., Cincinnati, O. For shortenings—namely, cottonseed oil for cooking, salad oils, butter oil, cooking oils, edible peanut oil, edible cocoanut oil, special hardened cocoanut oil, oleomargarine and cooking fats. Trade mark: Fanciful design of moon and stars. Claims use since July 15, 1931. Application serial No. 328,937.



Leo Severin, Davenport, Ia. For frankfurters, wieners and sausage. Trade mark: Two fanciful sausage designs as shown. Claims use since March 15, 1933. Application serial No. 335,799.



Announcing

A new form of Dry-Zero TRUCK INSULATION



This neat, fast Dry-Zero insulated job was built on an International chassis for Armour and Company, according to their specifications by Luce Mfg. Co., of Lansing, Mich.



This illustration shows how the protective tape is removed from the asphalt-coated "sealing flange" for quick and permanent installation between framing members.

IN CERTAIN types of truck body construction, it is sometimes more desirable to fit the insulation between posts rather than around them, particularly in one course jobs.

A new and economical form of Dry-Zero, called Dry-Zero Sealpad, has been perfected to meet such requirements. It has all the fine qualities of standard Dry-Zero, using in fact the identical "grained" batt, but covered with reinforced Sisalkraft on the outer side and 40 lb. Kraft on the inner side. These coverings are secured to the batt with the Dry-Zero sealing compound—the most efficient vapor seal yet developed.

All edges are bound with muslin and carry the patented Dry-Zero "sealing flange." The Sealpad, being installed between framing from the outside, the sealing flanges are sealed to the outer edges of the frame members. This produces the most perfect sealing job for the entire body and saves the usual cost of applying separate sealing sheets over the job.

Dry-Zero Sealpad is lighter than the Standard Blanket and is less in cost. It can be used in conjunction with Dry-Zero Blanket to advantage in low temperature jobs, providing as it does a permanent reliable vapor seal in itself.

You will want to know more about this new product and how it can save you time and cost. Get all the details by writing direct to Dry-Zero Corporation, Merchandise Mart, Chicago, Illinois. Canadian Office: 687 Broadview Avenue, Toronto.

- if it is perishable
Dry-Zero will protect it

DRY-ZERO

the most efficient truck insulant known

FRU

Re
vatio
to li
plied
stora
ity o
the
agen
been
Seatt
into
tests
bring

A
was
physi
venti
releas
Mr. I
lished
partic
useful
tures
metho
tables

Exp
that
tures,
degs.
the s
tion o
except
which
most
at mi
cots i
textur
retain
30 de

It
said,
ticultu
tempe
Fahr.
freezi
fer in
increa
than
vioush
order
of the

"In
seem
very l
will h
struck
terms
of obt
"W
moder
on the
1930.
matter
other
States
mentin
Germa

"We
many
posed

Refrigeration and Frozen Foods

FRUIT FREEZING TEMPERATURE.

Research and experiments in preservation of foods by freezing is bringing to light many facts which can be applied to improve freezing, shipping and storage practices and improve the quality of frozen food products. Among the more active of the governmental agencies in frozen food research has been the Frozen Pack Laboratory, Seattle, Wash. Here much research into methods has been done and many tests and experiments performed to bring basis facts to light.

A progress report of this laboratory was made by H. C. Diehl, senior physiologist, at the recent annual convention of the Northwest Fruit Barriers' Association. During the year, Mr. Diehl said, there have been established many important facts. One of particular value, he thought, was the usefulness of modern freezing temperatures as a commercially satisfactory method of preserving fruits and vegetables.

Experiments have shown, he stated, that exposure to very low temperatures, say approximately minus 10 degs. Fahr. or lower, is unnecessary for the satisfactory commercial preservation of most fruits and vegetables. An exception so far noted is asparagus, in which the fresh quality seems to be most nearly retained by rapid freezing at minus 20 degs. Fahr. or below. Apricots is another exception. In these the texture and original color seem best retained at temperatures below minus 30 degs. Fahr.

It was also established, Mr. Diehl said, that it is possible to preserve horticultural products satisfactorily at temperatures centering about zero degs. Fahr., the essential feature of this freezing method being rapid heat transfer in the product, obtained through increased refrigerating efficiency rather than by very low temperatures. Obviously rapid cooling is necessary in order to preserve the desirable qualities of the product.

"In the case of those products which seem to freeze to better advantage at very low temperatures, there eventually will have to be an economic compromise struck between quality advantage in terms of market acceptance and cost of obtaining that advantage.

"We suggested these facts regarding moderate freezing temperatures, based on theoretical considerations, early in 1930. Our actual observations in the matter have now been supported by other investigations in the United States as well as by scientist experimenting independently in England and Germany.

"We have studied the behavior of many fruits and vegetables when exposed to different air and liquid tem-

peratures in the range minus 100 degs. Fahr. to 32 degs. Fahr., as well as when they were subsequently thawed and utilized for human consumption. All of these experiments have been done on materials packed in small containers of various shapes, sizes, and materials and of non-airtight nature as well as hermetically sealed, so that vacuumization or storage in inert gas was possible in some cases.

"The freezing studies at minus 20 degs. Fahr. to minus 100 degs. Fahr. were made possible by the construction of a freezing chamber of unique design using denatured alcohol and solid carbon dioxide as refrigerants.

"During the investigation of modern freezing temperature effects two other fundamental factors of freezing preservation have been revealed:

"1.—That each product may have an individual action to ice formation and to the treatments that make up the whole commercial method

"2.—That varieties of the same fruits and vegetables also differ greatly in their reaction to freezing, so that in some cases, more thorough changes in the frozen product may be obtained by the choice of a certain variety than by alterations of the freezing method.

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese, eggs, on May 1, 1933, compared:

	May 1, 1933. M lbs.	Apr. 1, 1933. M lbs.	May 1, 1932. M lbs.
Butter	9,395	9,255	10,394
Cheese, American	87,284	41,625	38,951
Cheese, Swiss	2,164	3,153	6,559
Cheese, Brick & Münster	326	306	401
Cheese, Limburger	135	305	837
Cheese, all other	3,680	3,417	4,017
Eggs, cases	4,848	1,833	2,982
Eggs, frozen	63,009	45,090	81,920

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on May 1, 1933, with comparisons:

	May 1, 1933. M lbs.	Apr. 1, 1933. M lbs.	May 1, 1932. M lbs.
Broilers	4,913	6,862	7,436
Fryers	6,226	8,939	4,768
Roasters	13,524	22,080	15,955
Poultry	5,070	6,868	5,138
Turkeys	9,174	12,705	9,596
Ducks	828	1,644	...
Miscellaneous	6,165	8,097	13,753

SEMI-TRAILER ON LONG ROUTE.

There seems to be a well-defined trend in the meat industry to expand the length of routes serviced by motor trucks. Whereas a few years ago delivery service was confined to territories with a comparatively short radius from a plant, today even the smaller packer thinks nothing of delivering 100 or 200 miles, and regular routes of 300 miles are not unusual.

The refrigerated truck, of course, has made this expansion possible. Today, thanks to the development of efficient, reliable truck refrigeration methods, product is practically as safe, as far as damage due to weather conditions is concerned, in a modern refrigerated truck as in the packer's cooler.

For heavy loads over long routes, the semi-trailer type of truck seems to be gaining in favor. It is efficient in operation and, under most state highway laws, heavier loads per vehicle can be transported.

A typical semi-trailer for transporting meats, the latest vehicle to be added to the fleet of the Kuhner Packing Co., Muncie, Ind., is shown in the accompanying illustration. It operates over a route 350 miles long on which are only about six stops. The capacity is 6 tons. A temperature of between 40 and 45 degs. Fahr. is maintained with water ice. Insulation is 4 in. of Dry Zero. Body was built by the Giffel Body Mfg. Co., Terre Haute, Ind.

REFRIGERATION NOTES.

Amherst Apple Cold Storage Co., Amherst, Mass., has been incorporated with a capital of \$100,000 by D. Ruben Pomeroy and K. M. Pomeroy.

Growers Cold Storage Co., will rebuild its storage plant at 5050 Alameda st., Vernon, Calif.

Additional refrigeration equipment, including a 14-ton compressor, has been added to the plant of the Capitol Ice & Cold Storage Co., Austin, Tex.

Two 2-ton refrigerating machines were purchased recently by the United



KEEPS MEATS FRESH OVER LONG DISTANCES.

This semi-trailer, in the service of the Kuhner Packing Co., Muncie, Ind., operates over a route 350 miles long on which are six stops. Capacity is 6 tons. Refrigeration is with ice and salt, maintaining an average temperature of 40 to 45 degs. Fahr.



SIELOFF BRINE SPRAY UNITS

REFRIGERATION "Where You Need It"

Unusual efficiency attained by putting cold air at top of cooler; no fans or blowers needed. Hot carcasses (100° F.) reduced to cutting temperature (34° at ham bone) in 14-16 hours! No freezing of forequarters. Eliminates wet ceilings, walls, floors; no bunker space or top decks. Maintains temperatures evenly, efficiently, at lowest cost. Write for complete details today!

SIELOFF PKG. CO.
St. Louis Missouri

States Cold Storage Co., Kansas City, Mo.

A contract for an ice manufacturing plant to cost about \$15,000 has been let by F. G. Rose, Wilmington, N. C.

A contract for a \$60,000 ice manufacturing plant has been let by the Ice Service Corporation, Neptune, N. J.

Olympia Brewing Co., Olympia, Wash., has plans for a new brewery, including a refrigerating plant. Cost of the project will be about \$275,000 including equipment.

The Southern Service Co., Jacksonville, Fla., has been formed to manufacture ice. Among the officers of the company are J. F. Johnston, W. H. Trueman and D. E. Wade.

Bids for two harbor construction projects at San Francisco, Calif., which are

expected to cost more than \$250,000, were opened recently. One job involves a 40 per cent increase in refrigerated space at the China Basin cold storage terminal.

Black Hills Crystal Ice Co., Newcastle, Wyo., is installing a new cold storage plant.

Salton Sea Chemical Co., Niland, Calif., has let contract for construction of a plant for the manufacture of solid carbon dioxide.

Prosperity Ice Co., New Orleans, La., has been incorporated by V. J. Thiberville, William C. Orchard and S. J. Poche.

When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

CORINCO INSULATION COVERS THE NATION

Factory -
WILMINGTON, DEL.

Branches in
Principal
Cities

CORK INSULATION Co., Inc.

154 NASSAU ST. - NEW YORK, N. Y.

Mfrs. of Sheet Cork—Cork Pipe Covering and Granulated Cork



Lohman CIRCULATOR —a necessity in your plant

Placed in coolers, the Lohman CIRCULATOR gently moves a large volume of air—thus equalizing temperature and humidity, checking mold growth, reducing refrigeration costs and minimizing shrinkage. Immediately stops dripping walls and ceilings. Write for particulars!

William J. Lohman, Inc.
62 Ninth Ave. New York City

WHITE HEADS ALUMINUM UNIT.

At a meeting of the board of directors on April 20 W. C. White was made a director and elected president of the Aluminum Cooking Utensil Company, effective May 1. Mr. White came with the Aluminum Company of America as advertising manager in December, 1928. In addition to his duties in charge of advertising, he was appointed assistant to the president of the Aluminum Cooking Utensil Co., in May, 1931. On October 1 of the same year he was made general manager of the Aluminum Cooking Utensil Company, which position he has held until the present appointment. He continues as advertising manager for Aluminum Company of America.



Subsidiary of
WESTERN PIPE &
STEEL CO. OF
CALIFORNIA

**STEEL
PRODUCTS
CO.**

2824-2900
VERMONT ST.
BLUE ISLAND, ILL.
PULman 2206

CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS
AND STEEL EQUIPMENT FOR THE PACKING PLANT



VELVET DRIVE Light Type Slat Truck

J. W. HUBBARD CO.

Manufacturers of a complete line of packing house machinery and equipment

718-732 West 50th St.

Chicago

WHEN YOU THINK OF EQUIPMENT, THINK OF HUBBARD

Can you use a good, light-type slat truck—or any other standard meat plant trucks, tables, racks or similar equipment? VELVET DRIVE equipment will insure maximum returns in service for every dollar you invest.

A Page for Purchasing Departments

PORTABLE COOKING KETTLES.

In the sausage kitchen and meat packing plant a portable steam-jacketed kettle often can be used to secure greater production efficiency or reduce labor costs. Where regular stationary kettles are employed for cooking, the portable kettle can be called into service to transfer product from one operation to another. In the smaller plants where equipment is limited, it sometimes is more convenient and economical to move a kettle than to transport product to the kettle.

These kettles may also be used as a container for mixing before transfer of product to the stationary kettles. They are in every sense general utility kettles, since with a hose connection they may function in finishing a cook-



FINDS MANY USES IN MEAT PLANT.

Portable, steam-jacketed kettles often can be used to advantage in reducing costs of producing meat products. They may be had in three sizes—50, 100 and 200 gallons. Some packers use them as utility kettles only; in other plants they find their greatest value for the transfer of product from one operation to another.

ing job or in raising an ingredient to the desired temperature before transferring it to the stationary kettle.

These portable steam jacketed kettles recently have been added to the line of the Aluminum Cooking Utensil Co., New Kensington, Pa. They are manufactured in 50, 100 and 200 gallon capacities. Being made of wrought sheet aluminum they have the lightness that makes them readily portable.

DRYICE CHANGES NAME.

DryIce Corporation of America, one of the pioneer manufacturers of solid carbon dioxide for refrigeration purposes, has changed its name to American DryIce Corporation. Offices of the company have been moved from 53 Vanderbilt ave., New York City, to 205 East 42nd st.

NEW BLANKET INSULATION.

Blanket insulations, because of their light weight and high insulating value, have become popular in the meat packing industry for use in refrigerated trucks. One of the best-known of these insulations is Dry Zero, a new form of which known as Dry Zero Sealpad, recently has been developed for use in insulating truck bodies. The outstanding features of this new insulation, according to the Dry Zero Corporation, are as follows:

- 1—Reinforced sisalkraft paper outside and 40-lb. kraft inside, both bound to the Dry Zero grained batt with moistureproof sealing compound;
- 2—A sealing flange on all four edges;
- 3—Edges bound with light muslin to make a perfect butt joint with adjoining pads;
- 4—Maximum width of 36 in.; thicknesses 1½, 2, 2½ and 3 in.

The sealpad has been developed particularly to meet the requirements of insulation between posts, etc. In installing, the cloth strips protecting the sealing edges are pulled off and the insulation pushed into place from the outside, the sealing flanges adhering to the framing.

This eliminates the time and cost of putting on and sealing waterproof paper all over the body. The insulation is normally made to customers' specifications, but it also can be obtained in rolls up to 36 in. by 50 ft., without sealing flanges, to be cut on the job. In such cases it must be adhered by swabbing, lining or sheathing with hot asphalt or other adhesive. With the standard blanket type insulation for continuous installation and sealpad for installation between posts, etc., the problem of insulating a truck body is considerably simplified, it is claimed.

PROPERTIES OF TONCAN IRON.

In the meat packing plant, where rust and corrosion must be guarded against continually, the subject of stainless steels and rust and corrosion resisting metals is of more than passing importance.

A number of these stainless and rust resisting metals are suitable for use for meat plant equipment, utensils, etc., in the latter class being Toncan iron. This is a highly refined open hearth iron with which is alloyed copper and molybdenum in such proportions as to give maximum resistance to rust.

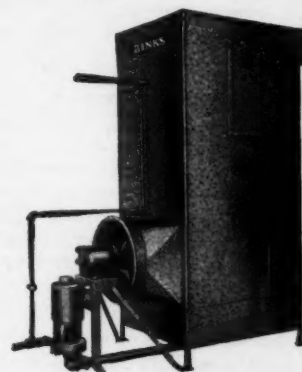
An interesting booklet in which Toncan iron and its properties are described has been issued recently by the Republic Steel Co., Youngstown, O. This booklet "Properties of Toncan Iron," can be secured by addressing the company.

What are proper temperatures for cutting hogs? See "PORK PACKING," The National Provisioner's latest book.

INDOOR COOLING TOWERS.

In the small meat plant and sausage factory the problem of cooling condenser water by the usual means sometimes presents somewhat of a problem. This is particularly true in congested districts of large cities and in buildings of more than average height where the installation of a standard roof mounted atmospheric cooling tower would be difficult due to physical conditions.

To meet these situations forced draft spray cooling towers for inside instal-



FORCED DRAFT COOLING TOWER.

This type of tower, for cooling condenser, engine jacket water, etc., is designed for indoor use. It has high cooling capacity, is economical in the use of water and operates independently of water pressure. The right quantity of water is automatically maintained.

lation have been developed. They occupy little space and may be set in the basement if desired. These cooling towers are economical in the use of water and give high cooling efficiency regardless of water main pressure.

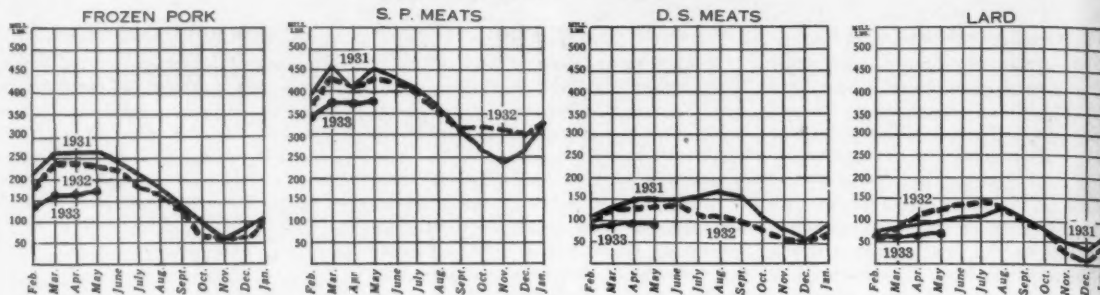
One type of these forced draft coolers is interestingly illustrated and described in Bulletin 6-FD issued recently by the Binks Manufacturing Co., 3114 Carroll ave., Chicago. Capacity and dimension tables for the various sizes are included.

DU PONT LICENSES SYLVANIA.

A settlement out of court has been reached in the suits of Du Pont Cellophane Co. against the Sylvania Industrial Corp. for infringement of patents, owned by the Cellophane Co., covering moistureproofing of transparent cellulose. The Sylvania Industrial Corp., it is announced, has taken a license under the Du Pont Cellophane Co.'s patents for the manufacture and sale of moistureproof regenerated cellulose. The Du Pont Cellophane Co.'s patents broadly cover the new moistureproof articles and also the process and apparatus for making them. In view of the novelty and utility of the invention they represent a valuable asset to the Du Pont Cellophane Co. and its licensee, the Sylvania Industrial Corp.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1932 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of storage stock accumulations during April and the first four months of 1933 compared with those of one and two years ago.

April slaughter of hogs under federal inspection was the largest in 20 years, with two exceptions. Nearly 250,000 more hogs were slaughtered during the month than in March and 133,000 more than in April, 1932, and nearly 400,000 more than in the same month of 1931.

As a result, stocks of both meats and lard showed a slight increase on May 1, but they are far below those of a year ago and the five-year-average on May 1. This indicates that consumption during the first four months of 1933 has been maintained at high levels.

Frozen Pork.—Stocks of frozen pork increased some 22,000,000 lbs. during the month but are 75,000,000 lbs. smaller than those of May 1 a year ago and 92,000,000 lbs. less than the five-year-average. Considerable quantities of loins and other fresh cuts went to the freezer during the month, there being some speculative buying of loins at the lower price levels for freezer account. There have been the usual freezer accumulations of butts and cuts for future cure. About 1,000,000 lbs. more product went to the freezer during the month than last year. Prices of fresh pork cuts, particularly loins, have been low and this has contributed materially to the low price of hogs which has prevailed in recent months. Even with the upturn loins have remained relatively the weakest item on the list.

S. P. Meats.—Pickled meat stocks, while showing an increase of less than 5,000,000 lbs. over those of a month ago are 55,000,000 lbs. under those of a year ago and 71,000,000 lbs. under the five-year-average. Stocks going to cure during the month were about 900,000 lbs. greater than a year ago. The storage increase is purely seasonal, this not being unusual following the Easter trade. However, the market on pickled meats is in excellent position. Demand is good for all product with the possible exception of picnics which have failed to respond to the strength shown in other products.

D. S. Meats.—Dry salt meats were really the leaders in the uptrend of prices of all pork meats and lard. The

market on dry salt cuts is strong and stocks are light. During the month about 6,000,000 lbs. more product went into dry salt cellars than in April of 1932 but total stocks on May 1 were only 2,000,000 lbs. more than a month earlier and were 38,000,000 less than last year and 60,000,000 lbs. under the five-year-average on May 1. The general market on dry salt meats is in a strong position.

Lard.—Cash trade in both the domestic and export markets has been slow but there is a broad speculative interest with rapid price advances occurring within the past month. Stocks of lard are low. They increased 10,000,000 lbs. over those of April 1 but are nearly 40,000,000 lbs. under those on hand a year ago and 62,000,000 lbs. under the five-year-average. Rather serious export barriers have been raised against the product but both foreign and domestic consumption has remained at high levels. With adjustment of world trade conditions, an easing of import restrictions in the principal countries is possible.

STOCKS IN COLD STORAGE.

Figures for storage stocks on which the chart on this page is based are:

	1931.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)	Lbs. (000 omitted.)	Lbs. (000 omitted.)	Lbs. (000 omitted.)
Jan.	124,775	328,808	69,721	51,064
Feb.	215,509	399,942	107,817	62,850
Mar.	269,212	453,841	129,922	75,450
Apr.	269,599	432,099	141,244	78,450
May	265,876	453,500	148,179	94,897
June	244,778	434,362	148,003	103,456
July	215,706	405,506	156,476	115,873
Aug.	181,214	365,235	168,260	122,239
Sept.	129,588	311,116	153,004	95,885
Oct.	81,757	276,832	116,047	60,637
Nov.	53,310	246,940	79,496	39,641
Dec.	69,512	262,375	62,376	33,916

	1932.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)	Lbs. (000 omitted.)	Lbs. (000 omitted.)	Lbs. (000 omitted.)
Jan.	141,468	333,018	84,916	50,818
Feb.	187,075	388,411	103,862	75,338
Mar.	244,151	445,346	122,902	82,861
Apr.	248,208	420,966	124,969	106,411
May	239,745	430,260	127,857	110,724
June	224,778	436,413	127,601	129,328
July	196,006	414,372	120,743	131,509
Aug.	159,055	372,787	111,210	121,618
Sept.	121,114	347,941	109,428	103,109
Oct.	75,580	327,622	91,168	70,582
Nov.	59,844	306,758	65,561	34,358
Dec.	62,294	294,590	40,285	29,186

	1933.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)	Lbs. (000 omitted.)	Lbs. (000 omitted.)	Lbs. (000 omitted.)
Jan.	192,648	322,229	69,190	40,481
Feb.	143,368	350,732	81,948	52,075
Mar.	153,881	368,592	86,848	58,182
Apr.	153,096	369,925	87,117	61,713
May	165,875	374,735	80,063	71,851

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, May 18, 1933.—General market steady but dull. Fair demand for picnics, hams very dull, lard fair.

Friday's prices were as follows: Hams, American cut, 74s; hams, long cut, 73s; Liverpool shoulders, square, none; picnics, 53s; short backs, none; bellies, clear, 58s; Canadian, 64s; Cumberlands, 62s; Wiltshires, none; spot lard, 47s 9d.

BRITISH PROVISION IMPORTS.

Liverpool provision imports during Apr., 1933, reported by Liverpool Provision Trade Association:

	Apr., 1933.
Bacon (including shoulders) cwt.	20,796
Hams, cwt.	35,106
Lard, tons	1,189

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, cwt.	Hams, cwt.	Lard, tons.
April, 1933	4,773	7,943	337
March, 1933	2,231	6,519	346
April, 1932	3,380	5,852	344

BRITISH BACON AND LARD.

Arrivals of Continental bacon in the United Kingdom during the week ended May 4, 1933, totaled 68,207 bales, compared with 73,635 bales the previous week and 91,669 bales the same time a year earlier. Prices of first quality product at Liverpool for the week ended May 4, with comparisons, are reported as follows:

	May 4, 1933.	Apr. 26, 1933.	May 4, 1932.
American green bellies	\$ 9.42	\$ 8.89	\$ 8.68
Danish green sides	14.45	12.19	14.6
Canadian green sides	12.23	10.90	12.48
American short green sides	13.41	12.60	12.11
American refined lard	7.27	7.32	6.6

GERMAN HOGS AND LARD.

Receipts of hogs at the fourteen principal German markets for the week ended May 4, 1933, totaled 53,239 head, compared with 72,237 head a week earlier. Berlin price of hogs on May 4 was \$7.81, compared with \$7.40 per cwt. the week previous. Lard in tins at Hamburg was quoted at \$8.48 per 100 lbs. for the week ended May 4, compared with \$7.89 the previous week. Figures for the corresponding week a year earlier are not available.

Provision and Lard Markets

WEEKLY REVIEW

Trade Active—New Highs Established—Hogs Strong—Cash Trade Satisfactory—Hog Run Fairly Liberal—Outside Strength Helpful.

Market for hog products developed decided strength the past week. Hogs established new highs since last summer, while lard futures went to new high levels for the season. Buying by commission houses and competition between shorts and packers aided lard materially.

What hedge selling developed was readily absorbed, as was also speculative profit taking. A satisfactory trade in cash products offset a fairly liberal run of hogs to market, while strength in other commodities and in securities served in the main to shape sentiment in provisions. As a whole a further test of the inflationary theory was under way.

Prices reacted at times, but the market quickly recovered from the setbacks, as buying on resting orders readily took care of selling. Prospects that the Administration's scheme of relief would be delayed until fall were ignored, as the Administration's efforts continued in the main towards higher commodity values.

Development of seriously disturbed foreign political conditions was a little unsettling at one time, but quickly was removed by President Roosevelt's message to the world powers, and Hitler's reply in his speech to the German Reichstag.

World developments, as a whole, were looked upon as forecasting more unity of effort towards world peace, higher commodity values, and better economic conditions generally. Naturally, this further encouraged bullish sentiment and was readily reflected in renewed price advances.

Hogs at New High for Year.

At Chicago, top hogs rose to 5.35c, the best level since July 13, 1932. Average price of hogs rose to 5.20c, compared with 4.90c at the close of last week, 4.10c a week ago, 3.35c a year ago, and 6.50c two years ago.

Receipts of hogs at western packing points last week were 463,500 head, against 484,900 head the previous week and 454,000 head the same week last year. Average weight of hogs received at Chicago last week was 252 lbs., the same as the previous week, comparing with 237 lbs. a year ago and 235 lbs. two years ago.

Official exports of lard for the week ended May 6 were 10,297,000 lbs., against 5,344,000 lbs. last year. Exports from January 1 to May 6 have been some 223,749,000 lbs., against 213,359,000 lbs. the same time a year ago.

Exports of hams and shoulders, including Wiltshires, for the week were 1,156,000 lbs., against 1,099,000 lbs. last year; bacon, including Cumberlands, 321,000 lbs., against 254,000 lbs.;

pickled pork, 180,000 lbs., against 306,000 lbs. last year.

Chicago lard stocks during the first half of May increased 10,208,000 lbs., but at 35,564,391 lbs. were about 22,556,000 lbs. under the same time last year.

PORK—Demand was fair at New York, and the market was firm. Mess was quoted at \$18.75 per barrel; family, \$18.50 per barrel; fat backs, \$14.50@15.00 per barrel.

LARD—Demand was fairly good, and the market was strong. Prime western at New York was quoted at 7.05@7.15c; middle western, 6.95@7.05c; New York city tierces, 6% @6%^c; tubs; 6% @7c; refined Continent, 7% @7%^c; South America, 7% @7%^c; Brazil kegs, 8@8%^c; compound, car lots, 7% @7%^c; smaller lots, 7% @7%^c.

At Chicago, regular lard in round lots was quoted at 2%^c over May; loose lard, 67%^c under May; leaf lard, 75c under May.

BEEF—Demand was fairly good at New York, and the market was firm. Mess was nominal; family, \$12.00@13.00; packet, nominal; extra India mess, nominal.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business May 14, 1933, as reported by the Chicago Board of Trade, were as follows:

	May 14, 1933.	Apr. 30, 1933.	May 14, 1932.
P. S. lard, made since Oct. 1, '32, lbs.	25,393,955	18,729,702	40,477,490
Other kinds of lard, lbs.	10,170,436	6,026,045	17,642,621
D. S. O. bellies, made since Oct. 1, 1932, lbs.	10,566,167	9,561,171	17,561,270
D. S. rib bellies, made since Oct. 1, '32, lbs.	2,159,661	1,940,755	2,649,311
Ext. Sh. Cl. sides, made since Oct. 1, 1932, lbs.	1,900	1,900	18,000

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended May 13, 1933:

Point of origin.	Commodity.	Amount.
Canada—Bacon		7,727 lbs.
Canada—Pork cuts		520 lbs.
Canada—S. P. ham		7,500 lbs.
Canada—Calf livers		240 lbs.
Germany—Sausage		2,747 lbs.
Germany—Ham		2,126 lbs.
Germany—Bacon		254 lbs.
Hungary—Sausage		550 lbs.
Ireland—Bacon		1,134 lbs.
Ireland—Ham		308 lbs.
Italy—Sausage		7,690 lbs.
Poland—Ham		12,509 lbs.

Hog Cutting Losses Increase

Advances of 50c to 60c per hundred in the market for live hogs were registered this week compared with a week ago. The upward trend has prevailed throughout the past two weeks, although there have been weak spots, and the close of the four-day period registered some weakness. Average cost of hogs at Chicago on Wednesday of this week at \$5.11 was the highest since October, 1931, and the top of \$5.45 the highest top since July, 1932. A few small lots sold at \$5.50 but not sufficient to establish an official top.

Green meat prices have not followed the rapid advance in the live market and as a consequence cut-out losses show considerable increase this week. Loins, which always figure prominently in the trend of cut-out values, have remained low. Consumer demand is not strong and the number of hogs marketed has been sufficient to supply

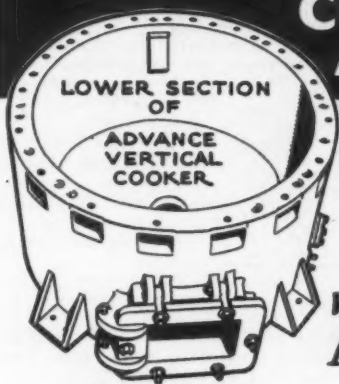
needs and too large to leave any unsatisfied demands. Gains have been made in lard and cured meats, especially dry salt, which have helped values. Green hams have moved to higher levels but other products have not shown such strong advances.

Receipts at the twelve principal markets during the first four days of the current week totaled 308,500 head compared with 372,700 head the previous week and 354,900 a year ago. At the close of the market session this week choice hogs of all weights sold at \$5.25 to \$5.40. Packing sows sold at \$4.50 to \$4.70. The price range between all weights of good butcher hogs was very narrow.

The following test is worked out on the basis of live hogs costs and green product prices at Chicago during the first four days of the current week, as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, average costs and credits being used.

	100 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.35	\$1.34	\$1.30	\$1.28
Picnics58	.51	.28	.26
Boston butts26	.26	.26	.26
Pork loins56	.75	.67	.60
Bellies, light96	.94	.60	.19
Bellies, heavy25	.63
Fat backs18	.34
Flats and jowls0811	.13
Raw leaf32	.12	.12	.12
P. S. lard, rend. wt.78	.88	.78	.72
Spareribs06	.06	.06	.06
Regular trimmings11	.11	.10	.10
Feet, tails, neckbones05	.04	.04	.04
Total cutting value (per 100 lbs. live wt.) ..	\$4.96	\$4.91	\$4.75	\$4.63
Total cutting yield	68.50%	69.50%	71.00%	72.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.42	\$.54	\$.64	\$.72
Loss per hog71	1.08	1.50	1.93

WHY THE ORIGINAL PATENTED ADVANCE COOKER IS BETTER



PAT. NO. 1875320

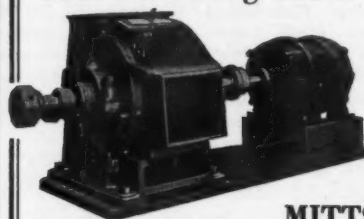
*No Rivets or
Stay Bolts
in contact
with interior
No Repairs*

**42000 Lbs.
Tensile Strength
Strenes Metal**
Send for Details



**THE ADVANCE FOUNDRY CO.
DAYTON, OHIO**

M & M HOG GRINDS EVERYTHING Cuts rendering costs!



Builders of Machinery
Since 1854

Grinds fats, bones, carcasses, viscera, etc.—all with equal facility.

Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily.

Saves steam, power, labor. Low operating cost. Increases melter capacity.

We will gladly analyze your requirements and make specific recommendations to fit your needs. Write!

MITTS & MERRILL

1001-51 S. Water St., Saginaw, Mich.

SCRAP PRESS

300 to 1200 Tons

Hydraulic Cracking Ejector
Hoop guided on Rods
Quality High, Price Low

Ask us about them

Dunning & Boschert

Press Co., Inc.

362 West Water St.
Syracuse, N. Y., U. S. A.

Established 1872



CANADIAN MEAT PRODUCTION.

Pork is the Canadian standby in meats, according to a report issued recently by the Dominion Bureau of Statistics. Per capita consumption in 1932 was 91 pounds, which was greater than the consumption of all other meats, combined, including poultry. Beef consumed amounted to 56 pounds per capita, mutton and lamb about seven pounds, and poultry 11 pounds. The gross consumption was: pork, 964,385,673 pounds; beef 588,509,857, mutton and lamb, 73,182,356, hens and chickens 82,658,449, turkeys 18,424,340, ducks 4,285,215, geese 8,670,000. The population of Canada in 1932 was about 10,506,000. Total consumption of eggs was 297,949,339 dozen, or 28 dozen per capita, as compared with 20 dozen in the previous year.

PACKINGHOUSE BY-PRODUCT YIELDS.

The estimated yield and production of by-products from slaughters under federal inspection in February, 1933, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production					
	Feb. 1, 1932, to Jan. 31, 1933.	Feb., 1933.	Feb. 1, 1932, to Jan. 31, 1933.	Feb., 1933.	Feb. 1, 1932, to Jan. 31, 1933.	Feb., 5-year average.	Feb., 1932.	Feb., 1933.	Per cent of live weight, average.	
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.	
Edible beef fat ¹	38.06	43.38	4.03	4.45	287,155	23,438	23,421	24,539	104.79	
Edible beef offal.....	29.34	30.47	3.11	3.13	220,915	17,977	16,778	17,236	85.88	
Cattle hides.....	63.06	64.37	6.68	6.60	478,199	37,646	37,325	36,621	97.28	
Edible calf fat ¹	1.25	.72	.74	.74	5,623	488	416	385	80.94	
Edible calf offal.....	6.64	6.27	3.81	3.72	29,745	2,390	2,399	1,983	94.03	
Lard ²	35.23	36.29	15.32	16.05	1,577,567	168,356	164,152	131,985	78.46	
Edible hog offal.....	6.40	6.20	2.78	2.74	286,801	30,316	27,504	22,549	74.38	
Pork trimmings.....	14.37	13.80	6.24	6.11	945,014	60,228	59,675	50,190	83.33	
Inedible hog grease ²	2.70	2.68	1.17	1.19	121,439	12,330	11,887	9,774	79.77	
Sheep edible fat ¹	1.64	1.88	2.03	2.12	28,852	2,430	2,430	2,348	88.17	
Sheep edible offal.....	1.90	2.00	2.45	2.25	34,820	2,501	2,933	2,498	96.98	

¹ Unrendered. ² Rendered.

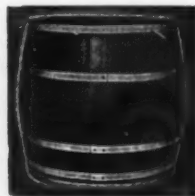
CUT YOUR GRINDING COSTS



STEDMAN'S Type "A" Hammer Mills are especially adapted for the reduction of packinghouse by-products, fish scrap, etc. Their extreme sectional construction saves time in changing hammers and screens and in the daily clean-up which is required where edible products are reduced.

Wine sizes—6 to 100 H.P.—capacities 500 to 20,000 pounds per hour. Write for bulletin 302.

**STEDMAN'S FOUNDRY & MACHINE WORKS
AURORA, INDIANA, U.S.A. FOUNDED 1834**



Standard 1500-lb. Ham Curing Casks

Manufactured by

Bott Bros. Mfg. Co.

Warsaw, Illinois

Write for Prices and Delivery

CURING CASKS Tierces—Barrels—Kegs

Standard and Special Sizes
American Cooperage Co.

Successors to Richard Hamilton, Inc.,
MAURER, NEW JERSEY

Quality—Service—Price



Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A rather tight situation continued in the tallow market in the East the past week. Broadening of consumer demand uncovered unwillingness on the part of producers to let go of supplies. As a result, extra New York gradually climbed to 3½c f.o.b., a new high for the move, and a price level nearly double the extreme low point. It was difficult to learn quantities that changed hands, but indications were that a fairly good business passed.

It was stated that a round lot changed hands at the high figure. Prominent mid-west soapers were in the market for tallow this week. This appeared to have forced other consumers into the market. At the best levels of the move, offerings continued moderate, with sellers inclined to hold for 4c f.o.b. Strength in all other markets, and the belief that business had ultimately turned upward, was behind the advance.

At New York, special was quoted 3½@3½c; extra, 3½@4c; edible, 4½@5c nominal.

At Chicago, activity was less in evidence in the tallow market, but a scattered business was reported. The tone was firm. Inquiries were reported in the market for round lots for later delivery, but sellers were not offering freely. At Chicago, edible was quoted at 4½c; fancy, 4½c; prime packer, 4@4½c; No. 1, 3½c; No. 2, 3@3½c.

At the London auction 1,039 casks were offered and 490 sold at prices unchanged to 6d higher than the previous sales. Mutton was quoted 23s 6d@24s 6d; beef, 19s 6d@21s 6d; good mixed, 17s 6d@19s 6d. At Liverpool, Argentine beef tallow was unchanged for the week, with May-June at 20s 9d. Australian good mixed at Liverpool was unchanged at 19s.

STEARINE—Demand was moderate. Offerings were limited and the market was firm at New York. Here oleo was quoted at 5½@5½c, a new high for the move. At Chicago, market was routine but firm. Oleo was quoted at 5c.

See page 34 for later markets.

OLEO OIL—Demand was moderate. Offerings were limited and the tone firm. Extra at New York was quoted at 6½@6½c; prime, 5½c; lower grades, 5c. At Chicago, trade was moderate, but the market was very steady. Extra was quoted at 6c.

LARD OIL—Demand has been fairly good, and the market has been firmer, reflecting strength in raw materials. At New York, prime was quoted at 8½@9½c; extra winter, 7¼@7½c; extra 7@7¼c; extra No. 1, 6½@7c; No. 1, 6½@6½c; No. 2, 6¼@6½c.

NEATSFOT OIL—Consuming interest has been fairly good of late, and with raw materials higher the market has been stronger. At New York, pure was quoted at 10½c; extra, 7c; No. 1, 6½c; cold test, 13¼@13½c.

GREASES—Following strength in the tallow market and fairly good interest from consumers, greases in the East developed further tightness the past week and rose to new high levels for the upturn. Producers were firm in their ideas and as buyers climbed for supplies there was a tendency for producers to raise their ideas.

Indications were that a fair trade passed, but the volume was kept under cover. Latest reports were that at New York outside yellow and house sold as high as 3½c f.o.b. A white was quoted at 3½@4c; B white, 3½@3½c; choice white, 4½@4½c nominal.

At Chicago, activity was rather limited in greases, being confined to scattered trading. The market was firm, with buyers paying the full advance. Inquiries for later deliveries failed to attract producers at these levels. At Chicago, brown was quoted at 2½@3c; yellow, 3½@3½c; B white, 3½c; A white, 4c; choice white, all hog, 4½c.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 17, 1933.

Ground tankage is held at \$2.50 & 10c f.o.b. New York, and unground suitable for feeding is held at about the same price but some of the poorer grades of fertilizer tankage are offered at \$2.00 & 10c, New York.

Ground dried blood is held at \$2.35 per unit, f.o.b. New York, with a few small lots being reported sold at this figure. South American is offered at \$2.35 c.i.f. U. S. ports for June shipment from South America.

Sulphate of ammonia is offered for June and July shipment at \$21.50 per ton basis ex-vessel Atlantic ports by domestic producers in bulk.

Foreign bone meals, both steamed and raw, have advanced in price and are being offered for May and June shipment only. Dry rendered tankage, 50 per cent unground, sold at 75c New York. Producers now asking 80c.

SOAP PRICES INCREASED.

Both Procter & Gamble and Colgate-Palmolive-Peet have advanced soap prices in recent weeks. Four advances have been made by Procter & Gamble in the last three weeks on certain of their soap lines. "While the company's selling prices have been advanced by between 10 and 17 per cent, these levels do not reflect the advances made by raw materials used in soap manufacture of approximately 60 per cent, so that other advances are likely in finished soaps if the current strength in commodities continues," the announcement by the company said.

PORK TRIMMING VALUES.

Is your pork trimming foreman familiar with values? Perhaps he ought to read "PORK PACKING," The National Provisioner's latest book.

By-Products Markets

Blood.

Chicago, May 18, 1933.

Market continues strong.

	Unit Ammonia.
Ground and unground.....	\$2.60@2.75

Digester Feed Tankage Materials.

Sales of good quality material made this week at \$3.25 & 10c.

	Unit Ammonia.
Unground, 10 to 12% ammonia....	\$3.25 & 10c
Unground, 8 to 10% ammonia....	@ 4.00 & 10c
Liquid stick	@ 1.75

Dry Rendered Tankage.

Market seems firmly established at 75c for dry rendered tankage. Some producers asking 80c.

Hard pressed and exp. unground per unit protein70@ .75
Soft prod. pork, ac. grease & quality,	@30.00
Soft prod. beef, ac. grease & quality,	@25.00

Packinghouse Feeds.

Demand continues good. Market firm.

	Per ton.
Digester tankage meat meal.....	\$40.00@42.00
Meat and bone scraps 50%.....	45.00@50.00
Steam bone meal, special feeding per ton	@40.00
Raw bone meal for feeding.....	@40.00

Fertilizer Materials.

Product sold this week at \$2.10 & 10c.

High grad. ground, 10@12% am..	@2.25 & 10c
Low grad., and ungr., 8-10% am.	@ 2.25 & 10c
Bone tankage, ungrd., low grad., per ton	@18.00
Hoof meal	@ 1.35

Gelatine and Glue Stocks.

Skulls, jaws and knuckles in fair demand. Prices largely nominal.

	Per ton.
Klip stock	\$10.00@12.00
Calif stock	12.00@15.00
Sinews, pixies	@10.00
Horn pits	16.00@17.00
Cattle jaws, skulls and knuckles ..	20.00@22.00
Hide trimmings (new style).....	4.00@ 6.00
Hide trimmings (old style).....	6.00@ 8.00
Pig skin scraps and trim, per lb....	@2½c

Bone Meals (Fertilizer Grades).

Market showing a firm tone.

Steam, ground, 3 & 50.....	\$24.00@26.00
Steam, unground, 3 & 50.....	22.00@24.00

Horns, Bones and Hoofs.

Offerings of packer bones limited. Prices largely nominal.

	Per ton.
Horns, according to grade.....	\$30.00@150.00
Mfg. shin bones.....	65.00@110.00
Cattle hoofs	@ 15.00
Junk bones	14.00@ 15.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Market continues dull. Prices largely nominal.

Summer coil and field dried.....	¼@ ¼c
Winter coil dried.....	¼@ 1c
Processed, black winter, per lb.....	3½@ 4c
Processed, grey, winter, per lb.....	3 @ 3¼
Cattle, switches, each.....	1 @ 1½

*According to count.

LARD AND GREASE EXPORTS.

Exports of lard from New York City May 1, 1933, to May 17, 1933, totaled 5,798,504 lbs.; tallow, 80,800 lbs.; greases, none; stearine, 14,400 lbs.

Production, Movement and Stocks of Fats and Oils

Factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended March 31, 1933, was as follows: Vegetable oils, 602,818,134 lbs.; fish oils, 18,197,498 lbs.; animal fats, 598,609,607 lbs.; greases, 79,411,139 lbs.—a total of 1,299,036,378 lbs. Of the several kinds of fats and oils covered by this inquiry, the largest production 456,099,035 lbs., appears for lard. Next in order is cottonseed with 386,544,601 lbs.; tallow with 141,591,029 lbs.; linseed oil with 79,595,129 lbs.; coconut oil with 76,028,370 lbs.; corn oil with 27,750,835 lbs.; castor oil with 9,579,613 lbs.; and soybean oil with 8,567,152 lbs.

Production of refined oils during the period was as follows: Cottonseed, 333,667,648 lbs.; coconut, 61,785,270 lbs.; peanut, 2,183,125 lbs.; corn, 26,833,823 lbs.; soybean, 5,565,314 lbs.; and palm-kernel, 1,082,184 lbs. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

Data for the factory production, factory consumption, imports, exports and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period are as follows:

PRODUCTION, CONSUMPTION, AND STOCKS OF FATS AND OILS.

	Factory production for the quarter ended March 31, 1933.	Factory and warehouse stocks, March 31, 1933.
VEGETABLE OILS.		
Cottonseed, crude	386,544,601	161,245,721
Cottonseed, refined	333,667,648	807,376,428
Peanut, virgin and crude	3,845,697	910,345
Peanut, refined	2,183,125	1,585,427
Cocconut, or copra, crude	76,028,370	138,550,954
Cocconut, or copra, refined	61,785,270	14,381,821
Corn, crude	27,750,835	9,517,000
Corn, refined	26,833,823	9,784,900
Soybean, crude	8,567,152	9,789,429
Soybean, refined	5,565,314	6,047,572
Olive, edible	1,983,030	6,646,609
Olive, inedible	10,312	1,878,422
Sulphur oil or olive foots.	(2)	12,266,387
Palm-kernel, crude	(2)	9,307,430
Palm-kernel, refined	1,082,184	445,940
Rapeseed	79,595,129	141,104,856
Chinese wood or tung	(2)	36,678,723
Castor	9,579,613	12,439,241
Palm	(2)	102,656,684
Sesams	4,616,380	3,598,067
Sunflower seed	(2)	9,084,322
Perilla	(2)	4,384,455
All other	4,297,105	1,633,471
ANIMAL FATS.		
Lard, neutral	4,906,614	1,688,720
Lard, other edible	451,192,421	61,475,326
Tallow, edible	13,539,456	5,789,810
Tallow, inedible	128,051,543	218,460,558
Neatsfoot oil	919,543	898,594
GREASES.		
White	18,390,185	9,685,793
Yellow	17,491,162	14,631,183
Brown	11,096,988	12,266,567
Bone	4,240,962	1,518,987
Tankage	10,767,440	5,266,544
Garbage or house	13,038,283	12,259,285
Wool	1,292,689	7,794,393
Recovered	725,226	5,638,572
All other	2,368,204	3,464,570
OTHER PRODUCTS.		
Lard compounds and other lard substitutes	203,564,340	25,020,210
Hydrogenated oils	111,028,339	17,163,912
Stearine, vegetable	6,712,838	2,266,892
Stearine, animal, edible	9,478,571	6,540,348
Stearine, animal, inedible	3,422,585	3,443,756
Oleo oil, animal	22,000,000	7,382,555
Lard oil	5,696,744	3,950,290
Tallow oil	989,894	1,694,387
Fatty acids	25,606,740	13,078,992
Patty acids, distilled	7,356,528	2,315,295
Red oil	6,400,908	11,305,061
Stearic acid	4,555,271	4,185,579
Glycerine, crude 80% basis	21,217,365	11,782,738
Glycerine, dynamite	7,744,125	17,371,771
Glycerine, chemically pure	14,830,293	15,200,463
Cottonseed foots, 50% basis	55,576,720	75,491,667
Cottonseed foots, distilled	17,435,506	5,005,063

Other vegetable oil foots.	12,008,109	8,849,743
Other vegetable oil foots, distilled	612,843	1,189,590
Acidulated soap stock	16,490,979	25,815,105
Miscellaneous soap stock	92,453	143,346

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	Consumed Jan. 1 to Mar. 31.	On hand Mar. 31.
Tons of 2,000 pounds.		
Cottonseed	1,228,623	749,104
Peanuts, hulled	5,335	1,490
Peanuts, in the hull	963	32
Copra	59,225	24,571
Cocoanuts and skins	540	50
Corn germs	55,280	219
Olive	6,691	49,101
Flaxseed	122,230	7,801
Castor beans	10,651	897
Mustard	213	26,572
Soybeans	31,132	2,406
Sesame	4,728	1,558
Other kinds	4,696	

	Tons.
Castor beans	10,351
Copra	60,161
Flaxseed	49,757
Rapeseed	6,987,984
Poppy seed	751
Palm kernels	2,327
Other oil seeds	748
	1,180

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED MARCH 31, 1933.

	Lbs.
Animal oils and fats, edible	24,229
Whale oil	385,185
Cod oil	4,301,506
Cod-liver oil	6,987,984
Other fish oils	188,488
Tallow, inedible	21,322
Wool grease	789,537
Oleic acid or Red oil	167,737
Stearic acid	1,669,859
Grease & oils, n.e.s. (value)	59,704
Olive oil, edible	17,891,817
Corn oil	233,440
Peanut oil	297,966
Sunflower seed oil	9,842,882
Other edible vegetable oils	22,734
Tung oil	24,056,280
Cocconut oil	70,935,945
Palm oil	60,368,066
Sulphur oil or olive foots.	7,616,046
Other oil or inedible	3,540,633
Palm-kernel oil	8,480,596
Corn-kernel wax	1,473,558
Other vegetable wax	645,857
Rapeseed (colza) oil	2,731,471
Lined oil	1,955
Perilla oil	2,077,908
Other expressed oils, inedible	993,359
Glycerine, crude	1,438,906
Glycerine, refined	809,880

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED MARCH 31, 1933.

	Lbs.
Animal fats & oils, edible	2,800
Fish oils	2,741,175
Other animal oils & fats, inedible	5,320
Olive oil, edible	7,000
Tung oil	817,928
Cocconut oil	366,435
Palm & palm-kernel oil	2,268,936
Other expressed oils & fats	152,517
Vegetable wax	192,140

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED MARCH 31, 1933.

	Lbs.
Oleo oil	9,042,990
Oleo stock	899,864
Tallow, edible	761,140
Lard	183,542,279
Lard, neutral	1,830,807
Oleo stearine	1,985,286
Neatsfoot oil	282,467
Other animal oils, inedible	611,685
Fish oils	5,022,752
Grease stearine	400,114
Oleic acid, or red oil	144,372
Stearic acid	67,871
Other animal greases & fats	14,150,160
Cottonseed oil, crude	15,702,807
Cottonseed oil, refined	2,539,717
Cocconut oil, crude	6,956,201
Corn oil	124,190
Soybean oil	190,425
Cooking fats other than lard	272,294
Other edible vegetable oils and fats	419,739
Lined oil	236,824
Other expressed oils and fats, inedible	308,172
Vegetable soap stock	5,959,921

LARD LED MEAT EXPORTS.

Exports of meats and lard from Illinois during 1932 were valued at \$18,322,696 and constituted 27 per cent of the entire export. Charles E. Herrick, president of the Brennan Packing Co., and chairman of the foreign trade committee of the Chicago Association of Commerce, said lard led with 170,000,000 lbs. and a value of \$9,216,692.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 18, 1933. — Crude cotton oil is firm at 4½c lb. bid for Valley and 4c lb. for Texas. Mills generally are holding limited unsold stocks for higher prices. Bleachable is firm at 4½@5c lb. loose New Orleans. Futures are still below a parity with crude, but the situation may change rapidly. Soap stock is tending higher with a broadening in demand.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 18, 1933. — Crude cottonseed oil, 4½c lb.; forty-one per cent protein cottonseed meal, \$18.00; loose cottonseed hulls, nominal.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 18, 1933. — Prime cottonseed oil, 4c lb.; forty-three per cent meal, \$16.00; hulls, \$5.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., May 17, 1933.

Cottonseed meal market was much more active today than it has been recently. Volume of trading was good, and prices ran up sharply. July sold at 25c higher, October at 35c up. October sold at \$19.50, being the season's high for the year. Market opened dull and listless and did not revive until just before the last call. After that time, however, sales ran up to 3,100 tons. June was traded to October at \$1.75 premium on the October. Market closed steady at the advance.

Price of cotton seed was bid up 25¢ 75c per ton. Trading was light, and the market was dull. Market was quiet at the close.

PACKER FIGHTS MARGARINE TAX.

Holding that "no power to prohibit or substantially prohibit by taxation a legitimate business, and any such prohibitory tax violates the bill of rights," a Kentucky court granted a temporary injunction to the Field Packing Co., Owensboro, Ky., restraining the state tax commission from enforcing or attempting to enforce the Kentucky margarine law imposing a tax of 10c a pound on the product.

The court declared that it did not find it necessary to decide the federal question involved. The decision rendered was on the validity of the law under the state constitution. A Washington state law, taxing margarine 15c a pound, was held constitutional and valid by a similar court in a similar test case.

COTTONSEED PRODUCTS EXPORTS

Exports of cottonseed products for eight months ended March 31, 1933, reported by the U. S. Census Bureau:

	1933.	1932.
Oil, crude, lbs.	30,659,637	30,182,061
Oil, refined, lbs.	5,940,884	4,405,669
Cake and meal, tons of 2,000 lbs.	139,335	138,001
Linters, running bales	100,455	79,799

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fairly Active—New Highs Established—Selling Pressure Limited—Outside Strength Helpful—Crude Strong—Lard Leading Advance—Weather South Somewhat Unfavorable—Government Report Standoff.

Operations in cotton oil futures were on a fair scale the past week. The market went into new high ground for the move and the season under scattered buying, which uncovered limited selling pressure. Upturns were stimulated by unfavorable weather in the South, firmness in actual oil, and mainly by the fact that lard went into new high ground and continued to lead the advance.

Professionals showed hesitancy at times in following the upturns in oil, but profit taking and scattered selling was readily absorbed. Hedge pressure remained small. In a general way, the ring element took their cue from the outside trend. This was due to the fact that there was little new in the oil situation. The government oil statistical report was considered a standoff, though satisfactory on a whole.

Some beneficial and needed rains fell in Texas, particularly in the west, but unwanted rains also fell over a wide area. During the past few days, the better weather map was apparent, but had little influence, owing to the persistent and constructive efforts in Washington toward higher commodity prices.

Crude Markets Firm.

At one time a little unsettlement developed owing to the European political outlook, but fears of war clouds soon were dispelled by President Roosevelt's message to the world powers and by Chancellor Hitler's speech to the Reichstag.

Foreign exchange rates were somewhat easier. This strengthening in the dollar operated against commodities at times but appeared to have had less influence than had been anticipated.

Crude markets were firm. Southeast and Valley sold at 4½¢@4¼¢; Texas, 3½¢@4¢. Gossip had it that one of the strong factors in the trade was anticipating 5¢ crude oil in the not distant future. The fact that little or no pressure developed from those carrying large stocks on either actual oil or on futures was generally interpreted as indicating that the larger refiners were not adverse to still higher levels.

A great deal depends upon the developments in lard. Hogs reached the highest level since last July. This was helpful to the futures market. In the Corn Belt there were persistent rains which have seriously delayed new crop preparation and planting. Such a con-

dition naturally creates apprehension as to possible corn values and hog and lard values later on, particularly should corn be caught by an early frost before maturity.

April Consumption Down.

Indications from Washington were that there were possibilities that the acreage reduction scheme would not become effective on the coming crop due to the late passage of the bill. This failed to have material effect upon the market. In some quarters it was thought that possibly the scheme might be operative in some sections. However, reports from the South still continued to indicate possibilities of an acreage increase of around 7 per cent.

The weekly report said that in general the week brought improvement in weather conditions as affecting the cotton crop. In many places, especially in the southern half of the belt it was mostly fair and warm, permitting considerable progress in the late seeding. April oil consumption was around 252,000 bbls., against 227,000 bbls. last year. Consumption for nine months has been 2,147,000 bbls., against 2,197,000 bbls. last year.

COCOANUT OIL—Consumer interest was small and routine. Demand was disappointingly quiet, and prices failed to reflect the strength in allied markets. At New York, coconut oil was unchanged for the week. Tanks were quoted at 3¼¢; bulk oil, 3¼¢. There was little change in the market at the Pacific Coast. Tanks were quoted at 3¼¢ nominal.

CORN OIL—Demand was moderate. Last business reported was at 4½¢ Chicago. Sellers are now asking 4½¢.

SOYA BEAN OIL—Market was rather quiet but steady. Last business at mills was at 5¢.

PALM OIL—Market was irregular due to fluctuations in foreign exchanges. Consumer demand appeared limited, notwithstanding the strength in tallow. At New York, spot Nigre was quoted at 3¼¢; shipment Nigre, 3¼¢; 12½ per cent acid bulk, 3.35¢; 20 per cent, 3.30¢; Sumatra oil, 3½¢@3¼¢ bulk.

PALM KERNEL OIL—Purely nominal conditions prevailed in this market, with prices quoted at 3.10¢ New York.

OLIVE OIL—Demand was fairly good, and a steady to firm tone featured the market notwithstanding erratic exchange rates. At New York, spot foots were quoted at 5¼¢@5½¢; shipment, 5¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Demand was moderate, but the market was firm with competing oils and quoted at 4½¢ mills.

COTTONSEED OIL—Store oil demand at New York was fair, and the market firm with the futures. Southeast and Valley crude, 4¼¢ bid, with an occasional sale reported; Texas crude, 4¢ bid.

COTTONSEED OIL—Market transactions at New York:

Friday, May 12, 1933.

	Sales.	Range— High. Low	Closing— Bid. Asked.
Spot			500 a Bid
May			500 a 515
June			505 a 520
July	3	515 512	512 a 517
Aug.			515 a 528
Sept.	7	532 525	525 a 530
Oct.	1	535 535	532 a 534
Nov.			536 a 546
Dec.	9	555 554	546 a 556

Sales, including switches, 20 contracts. Southeast crude, 88 under May bid.

Saturday, May 13, 1933.

	Sales.	Range— High. Low	Closing— Bid. Asked.
Spot			500 a Bid
May			505 a 515
June			505 a 520
July	1	515 515	515 a 520
Aug.			518 a 530
Sept.	5	532 530	532 a 530
Oct.			531 a 538
Nov.			536 a 545
Dec.			546 a 555

Sales, including switches, 6 contracts. Southeast crude, 93 under May bid.

Monday, May 15, 1933.

	Sales.	Range— High. Low	Closing— Bid. Asked.
Spot			505 a Bid
May			505 a 515
June			505 a 520
July	3	520 510	515 a 525
Aug.	2	522 522	520 a 535
Sept.	4	531 530	528 a 535
Oct.			531 a 539
Nov.			538 a 547
Dec.	7	560 550	550 a

Sales, including switches, 16 contracts. Southeast crude, 93 under May bid.

Tuesday, May 16, 1933.

	Sales.	Range— High. Low	Closing— Bid. Asked.
Spot			500 a Bid
May			505 a 515
June			505 a 520
July			510 a 520
Aug.			512 a 528
Sept.	6	528 526	525 a 530
Oct.			530 a 538
Nov.			535 a 545
Dec.	3	550 550	545 a 555

Sales, including switches, 9 contracts. Southeast crude, 93 under May bid.

Wednesday, May 17, 1933.

	Sales.	Range— High. Low	Closing— Bid. Asked.
Spot			515 a Bid
May			515 a 520
June			515 a 530
July	11	522 520	521 a 534
Aug.			525 a 538
Sept.	7	542 535	539 a
Oct.	7	547 543	545 a
Nov.			550 a 560
Dec.			556 a 566

Sales, including switches, 25 contracts. Southeast crude, 90 under May bid.

Thursday, May 18, 1933.

	Sales.	Range— High. Low	Closing— Bid. Asked.
Spot			510 a
May	520	520	520 a
July	522	520	520 a
Sept.	540	535	540 a
Oct.			545 a 550
Dec.	565	565	560 a 565

See page 34 for later markets.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Lard was active and strong, making new highs following the hog price advance at Chicago to 5½c, and reports of a good cash trade. Prices reacted, however, on profit taking, weakness in grains and a setback in the hog price to 3¼c.

Cottonseed Oil.

Cotton oil was fairly active and firm on new highs in lard, but reacted on easier outside tone and week-end evening up. Crude, Southeast and Valley 90 under May bid; Texas, 115 under May bid.

Quotations on bleachable cottonseed oil at New York Friday noon were:

May, \$5.15 bid; June, \$5.10@5.30; July, \$5.15@5.20; Aug., \$5.20@5.30; Sept., \$5.32@5.36; Oct., \$5.35@5.45; Nov., \$5.43@5.53; Dec., \$5.49@5.58.

Tallow.

Tallow, extra, 3½c f.o.b.

Stearine.

Stearine, 5½@5½c.

Friday's Lard Markets.

New York, May 19, 1933. — Lard, prime western, \$6.90@7.00; middle western, \$6.70@6.80; city, 6½@6½c; refined Continent, 7c; South America, 7½c; Brazil kegs, 7½c; compound, 7½@7½c.

CHICAGO SHIPS LARD DIRECT.

Direct shipment of lard from Chicago to Hamburg and Liverpool is in prospect if a cargo of a million pounds of lard can be tentatively booked. The steamer is the "Heinrich Arp," of J. H. Winchester & Co., New York. A sailing date of May 23 is offered with a rate of 38 cents, including the switching quoted. It is stated that a booking of 800,000 pounds of lard is now in hand, this shipment to come from a refiner outside of the immediate Chicago area. However, unless the additional cargo can be promptly booked the boat will be cancelled, it is said.

ANGLO-ARGENTINE MEAT PACT.

Practical equality with the British dominions is granted Argentina on imports of meats into the United Kingdom, according to the main provisions of the Anglo-Argentine agreement, signed May 1 and made public May 3. This is with regard to any restrictions that may be necessary below the amounts in the present British scale of meat import quotas, and is in return for the preferential exchange treatment of British creditors by Argentina.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 19, 1933, show exports from that country were as follows: To the United Kingdom, 61,628 quarters; to the Continent, 13,878. Exports the previous week were: To England, 111,927 quarters; to Continent, 2,505.

RAISE GERMAN LARD DUTY.

Effective May 16, the German tariff on lard was increased from 50 to 75 marks per 100 kilos, according to a German government announcement. Commenting on this, Wm. Whitfield Woods, president of the Institute of American Meat Packers said: "The duty after May 16 at current rates of exchange will approximate 9¼c per pound, or about 150 per cent of the price at which lard is selling at Chicago." This latest increase in lard tariff follows an increase of approximately 500 per cent effective February 15, at which time the rate was advanced from 10 marks per 100 kilos to 50 marks.

The announcement of the increase set no time limit permitting shipments then afloat to enter at the lower duty. It is believed that the most recent increase is to provide leverage for Germany at the forthcoming international economic conference. The earlier increase was stated to be for the purpose of stimulating the production of hog fat in Germany and the consumption of margarine. Some reduction in exports of lard followed the February duty increase, but shipments did not decline to the extent anticipated.

The most recent tariff places lard in about the same relative position on the German market as other fats on which the tariff has been increased. In the opinion of some well informed trade circles, it is likely that the German government may suspend the tariff when it becomes necessary to buy large quantities of lard for distribution to the unemployed. In the meantime German farmers have had the opportunity to dispose of their fats at the higher price levels, have been satisfied by the German government action, and will be little disturbed by the lower prices resulting from a reduction in or waiving on the prevailing tariff.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended May 13, 1933, were 5,808,000 lbs.; previous week, 5,121,000 lbs.; same week last year, 4,121,000 lbs.; from January 1 to May 13 this year, 85,874,000 lbs.; same period a year ago, 72,988,000 lbs.

Shipments of hides from Chicago for the week ended May 13, 1933, were 7,968,000 lbs.; previous week, 7,499,000 lbs.; same week last year, 8,417,000 lbs.; from January 1 to May 13 this year, 91,182,000 lbs.; same period a year ago, 90,411,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended May 13, 1933:

Week ending	New York.	Boston.	Phila.
May 13, 1933.....	4,970	2,958	708
May 6, 1933.....	16,459
Apr. 29, 1933.....	9,017
Apr. 22, 1933.....	7,956
	176,862	5,934	33,413
May 14, 1933.....	3,356	1,292	13,000
May 7, 1932.....	8,102	611
	232,096	38,611	131,098

HULL OIL MARKETS.

Hull, England, May 17, 1933.—(By Cable).—Refined cottonseed oil, 20s 8d; Egyptian crude cottonseed oil, 18s 6d.

PRODUCTION AND CONSUMPTION OF COTTONSEED AND PRODUCTS.

Cotton seed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for nine months ended Apr. 30, 1933, compared with a year ago, as reported by the U. S. Census Bureau:

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to April 30, 1933.	1932.	Aug. 1 to April 30, 1933.	1932.	April 30, 1933.	1932.
United States	4,363,056	5,443,303	4,067,053	4,925,537	594,907	537,738
Alabama	253,650	364,778	234,100	347,031	29,644	18,491
Arizona	27,706	48,343	34,588	41,339	216	7,653
Arkansas	357,917	522,366	317,691	458,021	48,034	54,942
California	48,869	79,042	45,525	75,044	5,026	6,338
Georgia	330,574	435,420	294,254	414,747	46,497	52,862
Louisiana	174,092	247,969	162,412	241,617	14,018	7,894
Mississippi	506,977	715,623	447,680	650,215	83,614	66,499
North Carolina	232,244	251,589	226,517	238,379	10,506	14,197
Oklahoma	349,362	375,967	349,275	334,342	39,890	46,639
South Carolina	212,976	226,548	207,408	218,440	7,864	9,094
Tennessee	406,280	482,327	325,790	405,033	89,835	77,322
Texas	1,406,243	1,617,490	1,362,283	1,427,302	219,228	208,247
All other states	56,150	75,861	56,540	73,818	25	2,894

*Includes seed destroyed at mills but not 300,024 tons and 24,784 tons on hand Aug. 1, 1932, 47,827 tons and 57,642 tons reshipped for 1933 and 1932 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Season.	On hand		Produced Aug. 1		Shipped out Aug. 1		On hand	
	Aug. 1, 1933.	1932.	Aug. 1 to April 30, 1933.	1932.	Aug. 1 to April 30, 1933.	1932.	April 30, 1933.	1932.
Crude oil	29,523,581	1,263,946,800	1,555,951,926	1,195,682,540	1,476,351,371	1,122,817,677	118,125,059	1,122,817,677
Refined oil	8,069,071	1,555,951,926	1,087,310,406	1,476,351,371	1,476,351,371	1,084,202,208	1,084,202,208	1,084,202,208
(pounds)	277,836,530	1,306,501,305	1,306,501,305	1,306,501,305	1,306,501,305	705,371,603	705,371,603	705,371,603
Cake and meal	114,666	1,838,240	1,838,240	1,731,443	1,731,443	221,463	221,463	221,463
(tons)	146,888	2,214,851	2,214,851	2,204,720	2,204,720	137,013	137,013	137,013
Hulls	102,773	1,151,795	1,151,795	1,219,859	1,219,859	94,770	94,770	94,770
(tons)	47,723	1,390,218	1,390,218	1,230,889	1,230,889	207,523	207,523	207,523
Linters	235,321	643,044	643,044	624,579	624,579	263,994	263,994	263,994
(running bales)	175,904	798,310	798,310	691,243	691,243	263,994	263,994	263,994
Hull, fiber	4,138	16,277	16,277	8,202	8,202	13,312	13,312	13,312
(500-lb. bales)	3,564	31,574	31,574	29,671	29,671	5,465	5,465	5,465
Grabshots, motes, etc.	15,250	22,848	22,848	23,223	23,223	14,055	14,055	14,055
(500-lb. bales)	12,475	28,437	28,437	20,672	20,672	39,390	39,390	39,390

*Includes 4,182,006 and 15,387,967 pounds held by refining and manufacturing establishments and 7,235,770 and 20,759,395 pounds in transit to refiners and consumers August 1, 1932, and April 30, 1933, respectively.

†Includes 4,652,177 and 5,176,834 pounds held by refiners, brokers, agents, and warehousemen in places other than refineries and manufacturing establishments and 5,598,061 and 3,426,770 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1932, and April 30, 1933, respectively.

**Produced from 1,127,489,963 pounds of crude oil.

Hide and Skin Markets

Chicago.

PACKER HIDES—Further strength was shown by the packer hide market this week, when a full cent advance over last trading prices was obtained in a movement that is estimated to have totaled around 95,000 hides, mostly Apr.-May take-off but with some Feb. and Mar. hides included in some instances, at a slight differential.

Bulk of the trading occurred on two days, rather early in the week, with a large sole leather tanner accounting for most of the early trading. Some of the later movement was to upper leather and shoe manufacturing tanners.

Market has been strengthened considerably by conditions in the leather market. There has been an active demand for both sole leather and upper leather; the latter had been slow earlier, but within the past few weeks advances averaging around 5c per square foot have been obtained on upper leather.

Trading opened with the sale by one packer of 5,000 River point light native cows at 10½c for Apr.-May take-off; another packer sold 3,000 River points at 10½c, and 5,000 northern at 10c. Later on the same day, other descriptions moved at another half-cent advance, establishing prices generally a cent over last week. Apparently no more hides offered at present at these levels.

Around 8,000 native steers sold at 10½c; 9,000 Mar.-Apr. extreme light native steers sold at 10½c for all points, with Mays quoted 10½@10¾c.

About 7,000 butt branded steers were reported at 10½c, and 9,000 Colorados at 10c, Apr.-May take-off. One packer sold two small cars heavy Texas steers at 10½c for Apr., and 10c for Feb.-Mar.; 1,000 light Texas steers sold at 10c for Apr.-May.

Total of around 10,000 heavy native cows sold at 10c for Apr.-Mays. Following the early sales of 8,000 River point light native cows at 10½c and 5,000 northern at 10c, one packer sold 2,000 River points at 10½c, and a third packer sold 1,000 each River points and northern at 10½c; later reports of higher prices were not confirmed; some Feb.-Mar. light cows were included in some instances. About 12,000 branded cows sold at 10c.

SMALL PACKER HIDES—A local small packer sold balance of Apr.-May production at outside plants late this week; Apr.-May hides from one plant brought 10c for native all-weights and 9½c for branded; May production of two plants sold at 10½c for natives and 9½c for branded. Another local small packer sold about 4,000 light cows out of May production earlier at 9½c.

In Pacific Coast market, 4,000 San Francisco packer Apr. hides sold late last week at 8c, flat, for steers and cows, f.o.b. shipping point.

FOREIGN WET SALTED HIDES—Higher prices paid this week in South American market on a fair trade. Early this week, 4,000 Anglos sold at \$28.00 gold, equal to 9½c, c.i.f. New York, steady with last sale previous week. Later, 6,000 Uruguay Nationals sold equal to 9½c; 2,000 Sansinenas sold

at \$29.00 or 9½c, and 4,000 LaPlatas same basis; 8,000 LaBlancas sold at \$30.00 or 10½c; 5,000 Montevideo steers and 2,000 Uruguay frigorifico steers sold equal to 10½c.

COUNTRY HIDES—The country market reflected the further advance in packer hides, but the spread between packers and countries has widened considerably, due to lack of buying by upper leather tanners. All-weights quoted 7½@8c, selected, delivered Chicago. Heavy steers and cows are in very light demand and somewhat hard to move but quoted around 6½c, nom. Fair demand for buff weights and few cars sold at 8c; western market firmer than the East, with some offered there at 7½c and unsold. Extremes generally quoted 8½@9c for fair goods, although some claim they can get 9c and ask 9½c. Bulls around 5@5½c. All-weight branded 6@6½c, flat, less Chicago freight.

CALFSKINS—Packer calfskins continue strong and moderately active. One packer sold balance of April calf, some estimate around 40,000, at 16c for northern heavies, 15c for River point heavies, and 14c for lights, under 9½-lb.; these prices represented previous week's asking prices. Another packer sold 10,000 April lights, under 9½-lb., at 14c.

Couple cars Chicago city calf, 8/10-lb., sold at 12½c, and a car 10/15-lb. sold at 13½c, half-cent advances from previous reported sales. Nominal quotations on outside cities, 8/15-lb., are around 12½@13c, mixed cities and countries 11@11½c, straight countries around 9@9½c. Several collectors sold Chicago city light calf and deacons at 85c, or 5c up.

Later.—One packer sold car Apr. River point heavy calfskins at 15c, steady.

KIPSKINS—Packer kipskin market not yet established, with some packers asking 13c for northern natives, 12c for northern over-weights, and 11c for branded.

Chicago city kipskins quoted around 12c nom.; outside cities 10½@11c, nom.; mixed cities and countries around 10c; straight countries about 9c.

HORSEHIDES—Market firm, although not showing the rapid advance of other markets. Good city renderers recently reported sold at \$2.80@3.00 and some talking \$3.25; mixed city and country lots \$2.25@2.50.

SHEEPSKINS—Dry pelts quoted around 9c, delivered, for full wools. The wool market continues very strong and prices continue to advance. Shearings are firm at the new price levels made last week; one packer sold three more cars at 75c for No. 1's, 60c for No. 2's, and 45c for clips; couple other sales reported this basis, also a few at 70c for No. 1's. Shearings are running only about 20 per cent No. 1's at present. Pickled skins firm, although this is more or less in between seasons; couple cars winter skins reported at \$2.75 per doz. Pickled California spring lambs strong and bids reported slightly better than \$3.25 per doz., with packers' ideas up to \$4.00. Outside small packer lamb pelts 70@75c nom.; not many coming in yet.

New York.

PACKER HIDES—Around mid-week, one packer sold balance of April hides and part of May production, native and butt branded steers at 10½c, and Colorados 10c. Later, another packer sold couple cars May native steers at 10½c, Market appears firm on this basis.

CALFSKINS—Calfskin market continues strong, with intimations that some quiet business had been done. Collectors have been asking \$1.10@1.15 for 5-7's, \$1.30 for 7-9's, and \$1.80 or better for 9-12's, with packers' ideas around \$1.25, \$1.50 and \$2.10. About 15,000 collectors' 7-9's were reported at \$1.30 during the week.

N. Y. HIDE FUTURE PRICES.

Saturday, May 13, 1933—Close: June 10.00b; Sept. 10.40 sale; Dec. 10.80@10.85; Mar. 11.35 sale; sales 29 lots.

Monday, May 15, 1933—Close: June 10.20@10.30; Sept. 10.35@10.40; Dec. 10.80 sale; Mar. 11.35@11.38; sales 24 lots.

Tuesday, May 16, 1933—Close: June 10.20@10.35; Sept. 10.40@10.50; Dec. 10.90 sale; Mar. 11.40@11.45; sales 75 lots.

Wednesday, May 17, 1933—Close: June 11.00@11.10; Sept. 11.20@11.25; Dec. 11.60@11.65; Mar. 12.04@12.08; sales 90 lots.

Thursday, May 18, 1933—Close: June 11.00@11.15; Sept. 11.20 sale; Dec. 11.60 sale; Mar. 12.00 sale; sales 98 lots.

Friday, May 19, 1933—Close: June 10.80@11.00; Sept. 10.05@10.10; Dec. 11.50 sale; Mar. 11.85@11.90; sales 43 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended May 19, 1933, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ended May 10.	Prev. week.	Cor. week, 1932.	
Spr. nat. strs.	10½@11	10	5	@ 5½n
Hvy. nat. strs.	@ 10½	9½@10b		@ 4½
Hvy. Tex. strs.	@ 10½	@ 9½		@ 4½
Hvy. butt brnd'd strs.	@ 10½	@ 9½		@ 4½
Hvy. Tex. strs. Ex-light Tex. strs.	@ 10	@ 9n		@ 4
Brnd'd cows.	@ 10	@ 9		@ 4
Hvy. nat. cows	@ 10	@ 9	3½	@ 4
Lt. nat. cows.	@ 10½	9½@10b		@ 4½
Nat. bulls.	@ 9½n	@ 8½n		@ 2½
Brnd'd bulls.	@ 9n	@ 8n	2½	@ 2½n
Calfskins	@ 16	14 @16a	5½	@ 6n
Kips, nat.	@ 13a	@ 12a		@ 5n
Kips, ov-wt.	@ 12a	@ 11n		@ 4½n
Kips, brnd'd.	@ 11a	@ 10n		@ 4½n
Stunks, reg.	@ 85	@ 75b		@ 82½
Stunks, hris.	@ 60n	40 @50a	25	@ 30

Light native, butt branded and Colorados steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	9½@10n	9½@ 9½	@ 4n
Branded	@ 9	@ 9½n	8½@ 9
Nat. bulls.	@ 9a	@ 8n	@ 2½n
Brnd'd bulls.	@ 8½n	@ 7½n	@ 2½n
Calfskins	@ 12½@13½	12	@ 11n
Kips	@ 12n	@ 11n	@ 4½
Stunks, reg.	@ 75n	60 @75a	@ 30
Stunks, hris.	@ 40n	35 @45n	@ 20

COUNTRY HIDES.

Hvy. steers.	@ 6½n	6 @ 6½n	2½@ 3n
Hvy. cows	@ 6½n	@ 6½n	2½@ 3n
Butts	@ 8	@ 7½	3 @ 3½n
Extremes	8½@ 9½	@ 8½	3½@ 4n
Bulls	@ 5½	@ 5	@ 2n
Calfskins	@ 9	@ 8n	@ 3½n
Kips	@ 8	@ 8n	@ 3½n
Light calf.	@ 45	@ 40	15 @25n
Deacons	@ 45	@ 40	15 @25n
Stunks, reg.	@ 20n	@ 20n	@ 10n
Stunks, hris.	@ 10n	@ 10n	@ 5n
Horsehides	2.25@3.25	2.25@3.00	1.25@1.75

SHEEPSKINS.

Pkr. lambs
Sm. pkr.
Lambs	@ 75	70 @75	40 @50
Pkr. shearings.	@ 75	@ 75	20 @25
Dry pelts	@ 9	@ 8½	6 @ 6½

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, May 17, 1933.

CATTLE—Compared with the close last week: Fed steers and yearlings, 25@40c higher, mostly 25@75c higher than last week's low time, with weighty steers reflecting a 50@75c advance. There was a very active and highly competitive trade on all grades and classes, especially on steers scaling 1,250 lbs. upward. Mediumweight and weighty steers now on a comparable basis with yearlings. Other killing classes are mostly 25c higher than last week's close; vealers, 75c@\$1.00 higher. Advance in last 10 days on weighty steers has been almost spectacular, 1,375 lb. bullocks reaching \$7.00 today, with 1,196 lbs. \$7.25, against near choice yearlings at \$7.00. Week's extreme top on yearlings, \$7.25; yearling heifers, up to \$6.25, mixed yearlings, \$6.50; demand for weighty cows was much broader, most fat cows selling at \$3.50 @4.00; weighty sausage bulls, up to \$3.65; selected vealers, to \$7.00.

HOGS—Compared with last Friday: Market 50@60c higher on all classes, or more than \$1.25 above two weeks ago. Trade showed signs of top-heaviness at close. Outsiders and big packers bought very few hogs this week. Thursday's practical top, \$5.45, highest since last July and within 10c of record peak for all last year. Wednesday's average cost of \$5.11 was highest since October, 1931. Late bulk 180 to 300 lbs., \$5.25@5.40, mostly \$5.30 downward at extreme close; bigweights, below \$5.25; 140 to 170 lbs., \$4.75@5.30; pigs, \$4.25@4.75; most packing sows, \$4.50 @4.70.

SHEEP—Compared with close last week: Old crop lambs, around 25c higher, inbetween grades and weighty kinds up more; springers and desirable weight fat ewes, steady; heavy ewes, slightly lower. Receipts continued meager, but adverse dressed outlet was a limiting factor. Closing bulks follow: Good to choice clipped lambs, \$6.50@6.75; 98-lb. weights selling at \$6.65; week's top clippers, \$6.85, strictly choice 87-lb. Colorado fed woolskins, \$7.50, new high; desirable native spring lambs, \$7.00@7.75; one package strictly choice 71-lb. Colorados, \$8.00; shorn

ewes scaling under 145 lbs., \$2.50@3.00, few \$3.25; heavier kinds, \$2.00@2.75.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., May 18, 1933.

CATTLE—Strength and activity featured the week's trade on all killing classes, and prices worked unevenly higher. Better grade yearlings, light steers and heifers gained 25@50c over last week's close; other killing classes, mostly 50@75c higher. Weighty steers generally scoring the full upturn. Several loads weighty steers sold at \$6.00 @6.40; choice medium weights, 1,148 lbs., \$6.80; 978-lb. yearlings, \$6.85. Practical top on vealers reached \$7.00, with a few at \$7.50.

HOGS—Thursday's market was highly irregular, comparisons since last Saturday showing an extreme gain of 35@50c, while closing levels were only 25@35c up. Thursday's top rested at \$4.90; bulk, 160 to 350 lbs., \$4.55@4.90; late sales, \$4.55@4.65; 140 to 160 lbs., \$4.25 @4.60; sows, \$4.10@4.45; few, \$4.50 early; stags, \$3.75@4.25.

SHEEP—General conditions have been favorable to the selling side in the fat lamb trade. Moderate receipts, stronger wool prices, and a firm undertone to the dressed lamb situation were factors. Comparisons with last Friday show spring lambs 50@60c higher; old crop lambs, 40@50c up; aged sheep, strong to 25c up. Thursday's top on native spring lambs, \$7.60; good to choice California spring lambs, \$7.00@7.50; fed woolled lambs, \$7.15; fed clipped lambs, \$6.25@6.40; top, \$6.50; good and choice ewes, \$2.00@2.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., May 18, 1933.

CATTLE—Demand for killing cattle was broad throughout the week with prices working to substantially higher levels. Light weight fed steers and yearlings are 25c to mostly 50c higher, while strong weights show upturns of 50@75c. Choice yearlings cashed up to \$7.00, a new high for the year. A new high figure of \$6.40 was also realized

on heavy steers. Bulk of fed steers sold from \$5.50@6.25, only a few loads of common to medium grades from \$4.35@5.25. Light mixed yearlings she stock and bulls ruled 25@40c higher. A short load of mixed yearlings equalled the week's top of \$7.00, while bulk of fat heifer and mixed yearlings brought \$5.00@5.75. Vealers were strong to 50c higher, with the practical top at \$6.50.

HOGS—Reduced supplies and an improved demand for fresh pork in the East was responsible for a sharp advance of 50@60c in hog prices as compared with last Friday. Both shippers and packers were aggressive buyers up until late in Thursday's session when packing interests refused to follow the shipper market. Week's top reached \$4.90 early Thursday, a new high for the year and the highest since last July. However, on late rounds best offerings were selling at \$4.75 and down, with packers stopping at \$4.65. Packing sows are around 40c higher at \$4.25 and down.

SHEEP—Fed lambs and springers scored net gains of 35@50c, with late prices at the season's high levels. Sheep held steady; native spring lambs sold freely upward to \$7.50 for the week's top. Woolled lambs made \$7.00, and shorn lambs were most numerous at \$6.00@6.25, although common to medium lots were in fair supply at \$4.75@5.75.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

St. Paul, Minn., May 18, 1933.

CATTLE—Livestock prices have moved upward this week to date, and most classes are at a new high level for the year. Bulk of the steers and yearlings turned today at \$4.50@5.50; a few loads of light and medium weight up to \$5.75; 3 loads choice heavy steers, \$6.25. Beef cows bulked at \$3.00@3.50, a few \$4.00; low cutters and cutters, \$2.00@2.75; medium grade bulls with weight, \$2.85@3.35; good to choice vealers, \$4.50@6.00.

HOGS—Most 160- to 300-lb. hogs sold at \$4.65@4.80; a few heavier weights, down to \$4.50 or below; bulk packing sows, \$4.10@4.25; pigs, \$4.00@4.25 or better.

SHEEP—Odd lots of good to choice woolled lambs sold at \$6.50@6.75; a few clippers, \$6.00@6.25. Shorn ewes sold at \$1.50@2.75. A few spring lambs sold up to \$7.00.

Order Buyer of Live Stock L. H. McMURRAY

Formerly of McMurray-Johnston, Inc.
Indianapolis, Indiana

FOR HOGS AT ALL TIMES

Wire — Phone — Write

H. L. SPARKS & CO.

Gen'l Office: National Stock Yards, Ill. Phone East 6261

BRANCH
St. Louis, Mo.

Graybill & Stephenson

Order Buyers of Hogs
KANSAS CITY STOCK YARDS
The Market of Quality
Kansas City, Mo.

Do you buy your Livestock
through Recognized Purchasing Agents?

May 20, 1933.

THE NATIONAL PROVISIONER

37

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., May 18, 1933.

CATTLE—All classes of cattle showed price gains the current week. Compared with last Friday: Steers, 25c to mostly 50c higher; mixed yearlings and heifers, 50c higher, spots up more; cow stuff, 25c or more higher; bulls, 25@50c higher; vealers, 25c lower. Top yearling steers of 934 lbs. average brought \$6.85, and 1,345-lb. heavy steers \$6.40. Bulk of steers brought \$5.00@6.00, and most good steers \$5.75@6.25. Mixed yearlings and straight heifers scored tops of \$6.25; bulk of good and choice kinds, \$5.50@6.00; medium fleshed descriptions, mostly \$4.75@5.15. Beef cows went largely at \$3.00@3.75; top, \$4.25. Low cutters bulked at \$2.00@2.25. Top sausage bulls scored \$3.50 late in the period, while vealers closed at \$5.25.

HOGS—Swine prices rose 40@50c, reaching the highest point since last July and close to the highest point of last season. Top Thursday was \$5.10, with most 170- to 300-lb. weights at \$5.00@5.10. Light lights earned \$4.25 @4.90; pigs, \$3.40@4.00; packing sows, \$4.25@4.40.

SHEEP—Lambs and yearlings advanced 25@40c during the week. Sheep held steady. Better spring lambs bulked at \$7.50@7.75; a few prime, \$8.00; throwouts, down to \$5.50. Clipped lambs scored \$6.50@6.75; less desirable Texans, down to \$5.00. Aged ewers, \$2.50@3.00; mutton ewes, \$2.00@3.00.

SPRINGERS—Lambs and yearlings advanced 25@40c during the week. Sheep held steady. Better spring lambs bulked at \$7.50@7.75; a few prime, \$8.00; throwouts, down to \$5.50. Clipped lambs scored \$6.50@6.75; less desirable Texans, down to \$5.00. Aged ewers, \$2.50@3.00; mutton ewes, \$2.00@3.00.

18, 1933.

ices have

ate, and

h level for

and year-

0@5.50; a

um weight

avy steers,

3.00@3.50,

nd cutters,

bulls with

to choice

o. hogs sold

er weights,

ilk packing

00@4.25 or

d to choice

6.75; a few

ewes sold at

lambs sold

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., May 18, 1933.

CATTLE—Long price gains generally featured fat cattle trade this week. Beef steers and yearlings advanced 50c @ \$1.00 from last Friday, and fat she stock registered full 50c upturns. Small lots of yearlings reached \$7.00, medium weight beefs sold up to \$6.75, and heavy bullocks stopped at \$6.65. Most grain feds earned \$5.25@6.35. Load lots choice yearling heifers ranged up to \$6.00. Beef cows bulked at \$3.75@4.25, and most low cutters and cutters earned \$2.50@3.00. Bulls ruled 25@50c higher, as medium grades sold up to \$3.35. Vealers, 50c@1.00 higher.

HOGS—A strong undertone featured hog prices, and daily advances boosted values to highest level in 10 months. Light receipts and an aggressive buying campaign on local slaughter account elevated prices mostly 40@60c above last Friday. Thursday's extreme top reached \$5.00, while bulk 180- to 350-lb. weights ranged \$4.60@4.85, with 140- to 170-lb. averages clearing \$4.35@4.60. Packing sows shared in the advances, medium and light sows cashing \$4.25@4.50; heavies, down to \$4.10.

SHEEP—Following advancing commodity prices, slaughter lambs have gained 25@30c since last Friday. Aged classes ruled fully steady, fed clipped lambs late bulked \$6.25@6.40, and wool descriptions brought largely \$7.00 @7.15. Native springers sold up to \$7.50, and one load Idaho ranch lambs, closely sorted, turned at \$7.00. Choice light weight fat ewes brought up to \$2.75.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week ended May 11, 1933:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended May 11.	Prev. week.	Same week, 1932.
Toronto	\$ 5.75	\$ 5.75	\$ 6.75
Montreal	5.40	5.25	6.00
Winnipeg	5.00	5.00	5.75
Calgary	4.25	4.00	5.50
Edmonton	4.25	4.25	5.00
Prince Albert	3.50	3.50	4.50
Moose Jaw	4.25	4.50	5.00
Saskatoon	4.00	3.95	5.00

VEAL CALVES.

	\$ 6.50	\$ 6.50	\$ 7.00
Toronto	4.50	4.50	4.25
Montreal	5.59	5.50	6.50
Winnipeg	5.00	5.00	6.25
Calgary	5.00	4.00	5.50
Edmonton	5.50	5.00	5.50
Prince Albert	4.50	4.50	5.50
Moose Jaw	4.00	4.00	5.00
Saskatoon	4.00	4.00	5.00

SELECT BACON HOGS.

	\$ 6.40	\$ 6.25	\$ 5.15
Toronto	6.75	6.75	5.00
Montreal	5.85	5.85	4.50
Winnipeg	5.85	5.75	4.05
Calgary	5.90	5.50	3.75
Edmonton	5.55	5.00	3.95
Prince Albert	5.60	5.05	3.95
Moose Jaw	5.55	5.00	4.20
Saskatoon	5.55	5.00	4.20

GOOD LAMBS.

	\$ 9.00	\$ 8.50	\$12.00
Toronto	14.00*	13.00	7.00
Montreal	7.75	10.00	6.50
Winnipeg	6.50	6.00	6.00
Calgary	6.50	8.50	5.75
Edmonton	6.50	8.50	5.75
Prince Albert	6.50	8.50	5.75
Moose Jaw	6.50	8.50	5.75
Saskatoon	4.50	6.00	5.50

†Spring Lambs \$4.00 to \$9.00 each.

*Spring Lambs \$3.00 to \$6.00 each.

LIVESTOCK AT 62 MARKETS.

Receipts and disposition of livestock at 62 leading markets in Apr., 1933:

	Receipts.	Local slaughter.	Total shipments.
CATTLE.			
Total	842,747	508,869	325,677
Apr. av. 5 years	1,057,133	509,853	449,535
CALVES.			
Total	453,067	320,295	129,968
Apr. av. 5 years	567,440	405,599	150,967
HOGS.			
Total	2,797,822	2,083,971	714,150
Apr. av. 5 years	3,269,390	2,071,067	1,194,429
SHEEP AND LAMBS.			
Total	2,096,596	1,151,539	948,413
Apr. av. 5 years	2,191,525	1,148,003	1,008,145

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended May 13, 1933:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,482	9,052	4,326	44,242
Central Union	2,050	1,867	11,416	11,416
New York	485	3,737	14,003	2,005
Total	7,017	14,656	18,329	58,263
Previous week	7,338	12,907	17,824	56,304
Two weeks ago	6,861	12,570	18,119	59,092

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 18, 1933.

There has been a sharp reduction in hog receipts at 25 concentration points and 7 packing plants in Iowa and Minnesota. Rapidly advancing prices and the fact that farmers are busy in the fields were responsible. Prices advanced continually each succeeding day, and current quotations are around 50c higher than the close of last week. Late bulk good to choice 180- to 300-lb. weights, \$4.60@5.05, depending mostly on distance hauled; big weight butchers, down to \$4.45; better grade packing sows, \$3.90@4.25.

Receipts of hogs, unloaded daily at these 25 concentration yards and 7 packing plants for week ended May 18, were as follows:

	This week.	Last week.
Friday, May 12	25,700	33,000
Saturday, May 13	24,600	24,800
Monday, May 15	46,800	50,800
Tuesday, May 16	14,300	19,300
Wednesday, May 17	14,200	33,100
Thursday, May 18	10,800	31,600

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended May 13, 1933:

	Cattle.	Hogs.	Sheep.
At 20 markets:	182,000	552,000	396,000
Week ended May 13	185,000	585,000	358,000
Previous week	162,000	573,000	309,000
1932	196,000	514,000	384,000
1931	194,000	573,000	312,000
1930	202,000	531,000	296,000
1929	210,000	588,000	271,000

Hogs at 11 markets:

	Cattle.	Hogs.	Sheep.
Week ended May 13	137,000	377,000	212,000
Previous week	139,000	375,000	215,000
1932	119,000	394,000	187,000
1931	146,000	375,000	293,000
1930	140,000	442,000	242,000
1929	143,000	379,000	224,000
1928	146,000	436,000	207,000

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, May 12, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended May 12.	Prev. week.	Cor. week, 1932.
Chicago	140,213	140,793	126,405
Kansas City, Kan.	68,996	81,697	85,345
Omaha	47,500	42,894	57,141
St. Louis & East St. Louis	75,127	81,619	78,033
Sioux City	35,302	32,211	22,220
St. Paul	43,358	49,939	33,974
St. Joseph	23,778	24,841	25,430
New York & J. C.	45,102	41,962	35,045
Total	477,300	503,146	463,604

KENNETT MURRAY
LIVE STOCK
BUYING ORGANIZATION

Oldest and Largest ~ Buyers Exclusively

Detroit, Mich. Dayton, Ohio
La Fayette, Ind.
Louisville, Ky. Cincinnati, Ohio

Nashville, Tenn. Omaha, Neb.
Indianapolis, Ind.
Montgomery, Ala. Sioux City, Ia.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 13, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,082	1,244	7,323
Swift & Co.	4,042	686	6,239
Morris & Co.	2,135	3,519
Wilson & Co.	3,527	476	4,693
Anglo-Amer. Prov. Co.	1,440
G. H. Hammond Co.	2,675	550
Libby, McNeill & Libby	506
Shippers	10,946	7,053	8,271
Others	6,425	40,448	5,001
Brennan Pkg. Co., 5,187 hogs; Independent Pkg. Co., 278 hogs; Hygrade Food Prod. Co., 4,614 hogs; Agar Pkg. Co., 4,360 hogs.			
Total	36,978	9,057	64,816

Not including 1,486 cattle, 3,612 calves, 64,558 hogs and 23,714 sheep bought direct.

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,890	2,842	3,980
Cudahy Pkg. Co.	2,506	3,187	7,540
Morris & Co.	2,221	3,012	3,572
Wilson & Co.	2,263	9,749	5,811
Independent Pkg. Co.	2,464	3,880	5,315
Jos. Baum Pkg. Co.	387	10
Others	4,316	5,205	13,850
Total	17,037	28,330	59,890

OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,128	15,159	10,142
Cudahy Pkg. Co.	4,815	10,519	13,733
Dold Pkg. Co.	630	2,740
Morris & Co.	2,184	119	4,969
Swift & Co.	6,086	8,520	12,045
Others	13,895
Geo. Hoffman Pkg. Co., 128 cattle; Grt. Omaha Pkg. Co., 34 cattle; Omaha Pkg. Co., 70 cattle; J. Roth & Sons, 19 cattle; So. Omaha Pkg. Co., 26 cattle; Eagle Pkg. Co., 8 cattle; Lincoln Pkg. Co., 332 cattle; Nagle Pkg. Co., 130 cattle; Sinclair Pkg. Co., 105 cattle; Wilson & Co., 735 cattle.			
Total	22,030	55,482	40,889

Not including 2,025 cattle, 3,890 calves, 48,452 hogs and 1,410 sheep bought direct.

EAST ST. LOUIS, ILL.

	Cattle.	Hogs.	Sheep.
Armour and Co.	1,526	2,174	11,741
Swift & Co.	1,843	3,374	9,091
Morris & Co.	775	1,684
Hunter Pkg. Co.	724	3,796
Hell Pkg. Co.	1,321
Krey Pkg. Co.	1,951	3,831
Shippers	1,951	20,330	1,308
Others	2,139	480	18,259
Total	8,958	10,104	60,099

Not including 2,025 cattle, 3,890 calves, 48,452 hogs and 1,410 sheep bought direct.

ST. LOUIS, MO.

	Cattle.	Hogs.	Sheep.
Krey Pkg. Co.	30	1,276	272
Laclede Pkg. Co.	36	440	22
Sieloff Pkg. Co.	36	1,290
American Pkg. Co.	94	61	15
Hunter Pkg. Co.	98
Sokolik Pkg. Co.	48	24
Shippers	290	3,420
Others	250	156	566
Total	706	301	6,091

ST. JOSEPH.

	Cattle.	Hogs.	Sheep.
Swift & Co.	2,130	587	12,536
Armour and Co.	2,461	579	11,084
Others	1,346	27	1,296
Total	5,937	1,193	24,936

SIOUX CITY.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,256	84	12,541
Armour and Co.	3,537	88	12,688
Swift & Co.	2,148	74	7,741
Shippers	2,575	10	4,517
Others	202	21	24
Total	11,718	283	37,511

OKLAHOMA CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	1,323	402	7,511
Wilson & Co.	1,314	475	7,456
Others	100	60	238
Total	2,737	1,003	15,205

Not including 56 cattle bought direct.

DENVER.

	Cattle.	Hogs.	Sheep.
Swift & Co.	1,202	101	2,499
Armour and Co.	738	124	2,553
Others	1,211	131	1,566
Total	3,151	356	6,618

WICHITA.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	688	270	6,390
Dold Pkg. Co.	492	20	4,549
Wichita D. B. Co.	24
Dunn-Osteria	88
Fred W. Dold & Sons	190	471
Sunflower Pkg. Co.	51	157
Total	1,443	305	11,567

Not including 4,580 hogs bought direct.

ST. PAUL.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,099	3,931	13,064
Cudahy Pkg. Co.	384	1,509
Swift & Co.	5,755	5,698	20,974
United Pkg. Co.	2,127	254
Others	1,916	43	5,280
Total	14,281	11,495	39,927

MILWAUKEE.

	Cattle.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,763	7,010	8,171
Swift & Co., Balt.	179	573
U. D. B. Co., N. Y.	35
The Layton Co.	87	12	60
R. Gunz & Co.
Armour and Co.	1,063	3,497
N.Y.B.D.M. Co., N.Y.	80
Shippers	427	39	72
Others	347	491	109
Total	4,802	11,049	9,235

INDIANAPOLIS.

	Cattle.	Hogs.	Sheep.
Kingan & Co.	1,480	501	10,042
Armour and Co.	806	142	2,172
Hilgenmeier Bros.	6	1,143
Brown Bros.	102	34	257
Stumpf Bros.	101
Meier Pkg. Co.	76	3	337
Indiana Prov. Co.	15	13	190
Maass-Hartman	35	6	11
Schusler Pkg. Co.	14	279
Art Wabnitz	27	37	39
Shippers	2,095	2,353	15,546
Others	538	194	155
Total	5,104	3,373	39,222

CINCINNATI.

	Cattle.	Hogs.	Sheep.
S. W. Gall's Sons	598
Ideal Pkg. Co.	9	3	442
E. Kahn's Sons	1,349	483	7,989
Kroger G. & B. Co.	87	189	2,203
J. Lohrey Pkg. Co.	3	239
H. H. Meyer Pkg. Co.	13	3,925
A. Sander Pkg. Co.	1,313
Omaha	91	210	68
J. & F. Schroth Co.	14	3,328
John F. Stegner	188	334	55
Shippers	40	1,415	3,292
Others	881	495	3,201
Total	2,684	3,129	23,061

Not including 1,352 cattle, 1,505 calves, 17,221 hogs and 1,445 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended May 13, 1933, with comparisons:

CATTLE.

	Week ended May 13.	Prev. week.	Cor.
Chicago	36,978	39,126	36,551
Kansas City	17,037	18,077	13,302
Omaha	22,030	21,819	17,764
East St. Louis	8,958	11,178	11,283
St. Louis	706	698
St. Joseph	5,937	5,016	5,308
Siooux City	11,718	10,707	8,223
Oklaoma City	2,737	2,121	2,375
Wichita	1,443	1,444	1,024
Denver	3,151	2,657	3,692
St. Paul	14,281	12,269	8,351
Milwaukee	4,802	3,925	2,384
Indianapolis	5,104	3,930	4,860
Cincinnati	2,684	2,263	2,876
Total	137,702	129,768	118,645

HOGS.

	Week ended May 13.	Prev. week.	Cor.
Chicago	64,816	69,801	70,905
Kansas City	28,330	28,584	31,133
Omaha	55,482	56,727	65,472
East St. Louis	10,099	65,962	68,624
St. Louis	6,091	7,028
St. Joseph	24,936	37,511	27,274
Siooux City	37,511	35,145	32,126
Oklaoma City	15,205	14,295	10,745
Wichita	11,567	15,012	13,557
Denver	6,618	7,558	10,323
St. Paul	39,927	34,496	38,844
Milwaukee	9,235	10,904	8,842
Indianapolis	39,222	35,936	41,778
Cincinnati	23,061	22,514	21,376
Total	431,690	418,137	447,059

SHEEP.

	Week ended May 13.	Prev. week.	Cor.
Chicago	36,006	52,951	36,632
Kansas City	39,890	41,964	25,857
Omaha	40,889	30,585	24,556
East St. Louis	16,630	6,820	14,302

	Cattle.	Hogs.	Sheep.
St. Louis	432	421
St. Joseph	24,959	23,237	26,129
Siooux City	12,372	15,002	6,970
Oklaoma City	2,136	1,390	3,160
Wichita	4,281	2,146	3,183
Denver	32,979	33,061	28,800
St. Paul	4,642	8,807	4,796
Milwaukee	643	986	1,386
Indianapolis	7,052	5,125	2,451
Cincinnati	3,798	4,437	6,362
Total	211,729	192,963	187,266

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 8	13,299	2,023	24,913	6,736
Tues., May 9	8,465	4,075	25,011	11,917
Wed., May 10	11,058	2,936	25,001	12,016
Thurs., May 11	4,567	3,564	24,000	11,709
Fri., May 12	1,817	440	19,479	8,012
Sat., May 13	1,000	200	10,000	8,000
Total this week	40,206	13,238	128,473	62,300
Previous week	40,347	10,724	136,791	62,300
Year ago	35,857	8,451	129,296	61,677
Two years ago	45,006	12,706	116,358	60,737

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 8	3,475	2	1,249	1,796
Tues., May 9	1,512	1	1,732	6,841
Wed., May 10	3,461	518	1,709
Thurs., May 11	1,026	1	838	1,423
Fri., May 12	767	1	1,569	84
Sat., May 13	100	500	50
Total this week	11,341	5	6,404	9,470
Previous week	10,656	7	6,108	13,276
Year ago	13,420	105	16,186	10,134
Two years ago	13,462	4	21,493	17,381

Total receipts for month and year to May 13, with comparisons:

	May	1932.	1933.	1932.
Cattle	80,553	76,392	944,219	728,532
Calves	23,962	17,901	158,882	189,075
Hogs	265,204	240,890	2,412,754	2,381,867
Sheep	126,270	130,095	1,417,030	1,506,994
Av. 1928-1932	\$10.30	\$ 8.25	\$ 4.85	\$11.10

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
*Week ended May 13	37,900	122,100	52,960
Previous week	29,691	130,833	50,065
1932	22,437	113,108	51,543
1931	29,547	94,865	49,466
1930	32,276	98,481	60,440

*Saturday, May 13, 1933, estimated.

HOG RECEIPTS, WEIGHTS AND PRICES.

Receipts, average weights and top and average prices of hogs with comparisons:

	No.	Avg. Rec'd.	Wgt.	Prices—Top.	Avg.
*Week ended May 13	128,500	252	\$ 5.00	\$ 4.30
Previous week	130,791	252	4.10	3.90
1932	129,296	237	3.80	3.35
1931	116,358	235	7.40	6.85
1930	122,208	234	10.45	10.10
1929	105,811	241	11.70	11.05
1928	115,037	232	10.45	9.85

Av. 1928-1932

*Receipts and average weight for week ending May 13, 1933, estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago, under federal inspection for week ended May 12, 1933, with comparisons:

	Week ended May 12 <th>Previous week</th>	Previous week
--	--	---------------

RECEIPTS AT CENTERS

SATURDAY, MAY 13, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	10,000	8,000
Kansas City	150	600	250
Omaha	25	1,200	700
St. Louis	400	4,000	1,500
St. Joseph	50	1,000	1,000
St. Paul	300	2,500	500
Port Worth	250	300	2,500
Milwaukee	100	200	300
Denver	100	900	2,700
Louisville	100	400	500
Wichita	100	1,400	500
Indianapolis	100	2,000	200
Pittsburgh	100	500	100
Cincinnati	200	1,700	1,100
Buffalo	100	800	100
Cleveland	100	200	100
Nashville	100	300	500

MONDAY, MAY 15, 1933.

Chicago	14,000	35,000	13,000
Kansas City	10,000	7,000	9,000
Omaha	2,000	12,500	2,500
St. Joseph	1,600	4,500	4,000
St. Louis	2,500	3,500	2,000
St. Paul	3,100	5,000	1,500
Port Worth	2,300	3,500	10,500
Milwaukee	400	2,000	200
Denver	2,400	6,000	3,000
Louisville	500	2,000	1,500
Wichita	1,800	3,000	500
Indianapolis	600	5,000	1,000
Pittsburgh	100	2,500	1,000
Cincinnati	1,400	4,000	400
Buffalo	1,100	5,400	3,600
Cleveland	500	2,900	2,500
Nashville	500	900	3,000

TUESDAY, MAY 16, 1933.

Chicago	5,500	18,000	10,000
Kansas City	4,500	9,000	6,000
Omaha	5,300	6,000	6,000
St. Louis	2,300	10,500	2,000
St. Joseph	1,400	3,500	4,000
St. Paul	2,500	3,000	2,000
Port Worth	1,500	4,000	1,500
Milwaukee	1,700	1,800	4,000
Denver	400	1,000	100
Louisville	500	2,500	5,200
Wichita	1,400	1,500	2,000
Indianapolis	800	200	1,000
Pittsburgh	1,500	7,000	1,000
Cincinnati	300	800	500
Buffalo	500	3,500	1,000
Cleveland	1,200	200	1,000
Nashville	1,800	800	3,500

WEDNESDAY, MAY 17, 1933.

Chicago	8,000	18,000	8,000
Kansas City	4,000	5,000	8,000
Omaha	5,000	5,000	12,000
St. Louis	2,500	10,000	2,500
St. Joseph	1,400	3,500	3,500
St. Paul	2,500	3,000	2,500
Port Worth	2,600	6,000	500
Milwaukee	1,800	1,500	5,000
Denver	900	2,000	7,500
Louisville	200	1,000	3,000
Wichita	600	2,500	200
Indianapolis	1,400	7,000	900
Pittsburgh	100	1,500	300
Cincinnati	400	1,400	1,200
Buffalo	100	1,200	100
Cleveland	200	2,000	1,700
Nashville	100	800	2,000

THURSDAY, MAY 18, 1933.

Chicago	6,000	20,000	12,000
Kansas City	2,000	4,000	4,000
Omaha	4,800	6,000	8,000
St. Louis	2,300	14,500	2,000
St. Joseph	2,500	3,500	2,000
St. Paul	2,600	6,000	2,500
Port Worth	1,800	1,500	5,000
Milwaukee	900	2,000	7,500
Denver	200	1,000	3,000
Louisville	600	2,500	200
Wichita	1,400	7,000	900
Indianapolis	100	1,500	300
Pittsburgh	400	1,400	1,200
Cincinnati	100	1,200	100
Buffalo	200	2,000	1,700
Cleveland	100	800	2,000

FRIDAY, MAY 19, 1933.

Chicago	2,000	19,000	10,000
Kansas City	1,000	4,500	7,000
Omaha	2,000	7,000	5,500
St. Louis	1,500	11,000	1,500
St. Joseph	1,100	6,000	4,500
St. Paul	2,500	5,000	1,000
Port Worth	2,500	6,000	1,000
Denver	1,500	1,700	5,000
Louisville	200	1,000	3,500
Wichita	200	1,600	100
Indianapolis	400	9,000	500
Pittsburgh	100	1,800	800
Cincinnati	100	4,600	2,800
Buffalo	300	1,500	1,900
Cleveland	100	1,100	1,000
Nashville	100	300	3,000

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, May 18, 1933, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or only hogs and roasting pigs excluded):					
Lt. H. (140-180 lbs.) gd.-ch.	\$4.75@5.15	\$4.25@5.00	\$4.25@4.75	\$4.25@4.70	\$4.50@4.90
Lt. wt. (180-200 lbs.) gd.-ch.	5.00@5.25	4.85@5.10	4.70@4.85	4.55@4.85	4.80@5.00
(180-200 lbs.) gd.-ch.	5.20@5.30	5.00@5.10	4.65@4.80	4.70@4.85	5.00
Med. wt. (200-250 lbs.) gd.-ch.	5.20@5.30	5.00@5.10	4.65@4.80	4.70@4.85	5.00
(220-250 lbs.) gd.-ch.	5.20@5.30	5.00@5.10	4.65@4.80	4.70@4.85	5.00
Hvy. wt. (250-290 lbs.) gd.-ch.	5.15@5.25	4.95@5.05	4.60@4.70	4.50@4.60	4.70
(290-350 lbs.) gd.-ch.	4.60@4.85	4.35@4.50	4.35@4.50	4.15@4.25	4.35
(350-425 lbs.) good	4.50@4.70	4.30@4.45	4.25@4.35	4.05@4.15	4.30
(325-550 lbs.) good	4.50@4.60	4.25@4.40	4.25@4.35	3.90@4.05	4.00
(275-550 lbs.) good	4.25@4.45	4.20@4.35	4.00@4.25	3.85@4.10	3.90
Str. pigs (100-130 lbs.) gd.-ch.	4.25@4.45	3.25@4.10		3.75@4.25	4.00
Av. cost & wt. Thurs. (Pigs excl.)	5.11-25.16 lbs.	4.88-21.6 lbs.	4.64-27.4 lbs.	4.56-23.8 lbs.	

Slaughter Cattle and Calves:

STEERS (900-900 LBS.):					
Choice	6.75@7.50	6.50@7.25	6.50@7.25	6.50@7.25	6.25@7.00
Good	5.75@7.00	5.75@6.50	5.75@6.50	5.75@6.50	5.50@6.50
Medium	5.00@5.75	5.25@5.75	5.00@5.75	5.00@5.75	4.75@5.50
Common	4.50@5.25	4.25@5.25	5.00@5.00	4.25@5.00	4.00@4.75

STEERS (900-1100 LBS.):

Choice	6.75@7.50	6.50@7.25	6.50@7.25	6.50@7.25	6.25@7.00
Good	6.00@7.00	5.75@6.50	5.75@6.50	5.75@6.50	5.50@6.50
Medium	5.00@6.00	5.25@5.75	5.00@5.75	5.00@5.75	4.75@5.50
Common	4.50@5.25	4.25@5.25	5.00@5.00	4.25@5.00	4.00@4.75

STEERS (1100-1300 LBS.):

Choice	6.75@7.50	6.50@7.00	6.25@7.00	6.25@7.00	6.25@7.00
Good	6.00@7.00	5.75@6.50	5.75@6.50	5.75@6.50	5.50@6.50
Medium	5.25@6.00	5.25@5.75	5.00@5.75	5.00@5.75	4.75@5.50

STEERS (1300-1500 LBS.):

Choice	6.75@7.25	6.25@6.75	5.75@6.50	6.00@6.85	5.75@6.50
Good	5.75@6.75	5.75@6.25	5.50@6.25	5.50@6.25	5.25@6.30

HEIFERS (550-850 LBS.):

Choice	5.75@6.25	6.00@6.50	5.50@6.00	5.50@6.25	5.50@6.00
Good	5.25@5.75	5.25@6.00	5.00@5.50	5.00@5.65	4.75@5.50
Medium	4.25@5.25	4.00@5.25	4.25@5.00	3.75@5.00	3.50@4.75
Common	5.25@6.00		5.25@5.75	4.85@6.40	4.75@5.75

COWS:

Choice	4.00@5.25		4.00@5.25	3.75@5.00	3.25@4.75
Good	3.75@4.25	3.75@4.25	3.75@4.25	3.50@4.00	3.50@4.00
Low cutter and cutter	3.50@3.75	3.25@3.75	3.25@3.75	3.00@3.50	3.00@3.50
	2.25@3.50	2.00@3.25	2.50@3.25	2.00@3.00	2.25@3.00

BULLS (YRLS. EX. BEEF):

Good-choice	3.40@4.00	3.00@3.75	3.00@3.65	3.25@3.50	2.75@3.50
Cul.-med.	2.75@3.05	2.50@3.35	2.75@3.40	2.50@3.25	2.50@3.35

VEALERS (MILK-FED):

Good-choice	5.75@7.00	3.75@5.25	6.00@7.50	5.50@7.00	4.50@6.50
Medium	5.00@5.75	2.75@3.75	5.00@6.00	4.00@5.50	3.50@4.50
Cul.-med.	3.00@5.00	2.00@2.75	3.00@5.00	4.00@4.00	2.00@3.50

CALVES (250-500 LBS.):

Good-choice	3.75@5.00	4.75@5.50	4.25@5.50	5.00@6.00	3.50@5.00
Cul.-med.	2.75@4.00	2.75@4.75	3.00@4.25	3.00@5.00	2.50@3.50

Slaughter Sheep and Lambs:

SPRING LAMBS:

Choice	7.25@8.00	7.25@7.75	7.25@7.50	6.85@7.50	
Good	6.50@7.25	6.50@7.25	6.50@7.25	6.00@6.85	
Medium	5.75@6.50	5.50@6.50	5.50@6.50	5.00@6.00	

LAMBS:

(90 lbs. down) gd.-ch.	6.35@6.85	6.15@6.75	6.25@6.50	5.75@6.25	6.00@6.40
Com.-med.	4.50@6.50	4.00@6.25	5.00@6.25	4.50@5.75	4.50@6.00
(90-98 lbs.) gd.-ch.	6.25@6.75	6.00@6.75	6.25@6.40	5.50@6.15	6.00@6.40
(98-110 lbs.) gd.-ch.	6.00@6.65		6.00@6.40		

YEARLING WETHERS:

(90-110 lbs.) gd.-ch.	4.75@5.35	4.50@5.00	4.00@4.85	4.75@5.25	4.00@4.50
(120-150 lbs.) gd.-ch.	3.75@4.75	3.50@4.50	3.50@4.00	4.00@4.75	3.25@4.00

EWES:

(90-120 lbs.) gd.-ch.	2.50@3.25	2.25@3.00	2.00@2.75	2.25@2.75	2.00@3.00
(120-150 lbs.) gd.-ch.	2.25@3.00	2.00@2.85	1.75@2.50	2.00@2.50	1.75@2.75
(All weights) com.-med.	1.50@2.50	1.25@2.25	1.00@2.00	1.00@2.25	1.25@2.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 13, 1933, with comparisons:

	CATTLE.	Week ended May 13.	Prev. week.	Cor. week.		CHICKEN.	Week ended May 13.	Prev. week.	Cor. week.
Chicago	26,518	28,272	23,247		Philadelphia	19,200	19,649	18,210	
Kansas City	17,027	18,677	13,362		Indianapolis	24,198	26,801	26,520	
Omaha	20,689	20,677	17,616		New York & Jersey City	45,005	42,674	49,506	
East St. Louis	14,919	15,889	11,283		Oklahoma City	15,205	14,295	10,745	
St. Joseph	5,944	5,769	5,713		Cincinnati	19,232	18,184	21,317	
St. Paul	9,344	8,909	6,341		Denver	12,705	14,120	10,445	
Wichita	1,748	1,714	2,050		St. Paul	34,638	29,243	...	
Port Worth	3,987	3,871	2,331		Milwaukee	9,083	10,414	...	
Philadelphia	1,675	1,740	1,824		Total	544,207	540,070	533,025	
Indianapolis	1,726	1,681	1,961						
New York & Jersey City	9,205	8,436	9,814						
Oklahoma City	3,826	2,884	3,213						
Cincinnati	3,318	2,863	3,098						
Denver	2,486	2,189	2,675						
St. Paul	12,365	10,695	...						
Milwaukee	4,382	3,456	...						
Total	137,438	133,551	106,896						

HOGS.

Chicago	115,236	120,808	115,930
Kansas City	68,986	81,697	85,345
Omaha	46,185	46,374	54,834
East St. Louis	49,739	47,572	68,624
St. Joseph	24,031	21,185	24,492

Chicago Section

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 17,781 cattle, 7,594 calves, 16,625 hogs, 23,436 sheep.

Provision shipments from Chicago for the week ended May 13, 1933, with comparisons, were as follows:

	Week May 13.	Previous week.	Same week, '32.
Cured meats, lbs.	19,490,000	19,076,000	13,604,000
Fresh meats, lbs.	40,817,000	39,753,000	40,200,000
Lard, lbs.	5,017,000	5,661,000	3,945,000

W. J. Kempner, successor to S. Oppenheimer & Co., Ltd., of London, England, was a visitor in Chicago this week. It was his first visit to the States in several years, and he is taking several weeks to greet his many friends in the industry in various parts of the country. Mr. Kempner's firm is one of the leaders in the casings trade on the other side.

The trade was shocked this week by news of the sudden passing of Emmet Cavanaugh, president of the Progressive Packing Co., Chicago. He was taken ill at his office on the afternoon of May 17, and was removed to Wesley hospital, where he passed away in a few hours. Funeral services were held at the church of St. Philip Neri on Saturday, with interment in Mount Hope cemetery.

Work on the livestock and meat exhibit which is to be a feature of A Century of Progress Exposition is well advanced, and director R. M. Whitson announces that the exhibit will be ready for the opening of the exposition on May 27. Chairman A. D. White and the members of the Exhibit Committee have been working night and day to prepare something worthy of the industry and of the theme of the exposition, which is the progress of science in the past one hundred years.

Packers who have been in the city during the past week include John W. Rath and R. A. Rath, Rath Packing Co., Waterloo, Iowa; A. C. Sinclair, R. S. Sinclair and W. R. Sinclair, Kingan & Co., Indianapolis; G. D. Strauss, Memphis Packing Corp., Memphis, Tenn.; W. F. Schludenberg, Schludenberg-Kurdle Co., Baltimore, Md.; Myron MacMillan, J. T. McMillan & Sons, St. Paul, Minn.; Jay C. Hormel, Geo. A. Hormel & Co., Austin, Minn.; Geo. M. Foster, John Morrell & Co., Ottumwa, Iowa; F. A. Hunter, Hunter Packing Co., East St. Louis, Ill.; Geo. A. Schmidt, Stahl-Meyer, Inc., New York City and F. G. Duffield, Jacob E. Decker & Sons, Mason City, Iowa.

Hogs on the Way Up?

New 1933 top and average prices were established in the Chicago hog market this week, when the top price on small lots went to \$5.50, with an average price of \$5.20, although the practical top on carloads was \$5.40.

This price was made toward the close of the week and was the highest since last July, when the top was \$5.55, the record for 1932.

Average price one day during the week was \$5.11, the highest average since October, 1931.

Bulk of the better grade hogs have been selling during the week within a narrow range, all above the \$5.00 mark. These prices show sharp increases over a top of \$3.60 and an average of \$3.35 late in February.

FARM ACT ENFORCEMENT.

(Continued from page 20.)

is to bring about economic justice—to right a social wrong—which grew up under our economic system in the false theory that the urban half of our population could enjoy the benefits of an artificial, protective system, leaving the rural half largely outside the benefits of that particular device.

"It seemed to work all right at first, but lately it has resulted in taking the farmer's crop away from him without paying for it. Nobody wants to do that. I am aware of no objection from labor, or indeed from anybody, to this attempt to do what is right.

"Agricultural prices are and for a long time have been unduly depressed and ruinously below their fair relation to other prices. Putting them where they belong has the support of all fair-minded people, and will not be a heavy burden on any person or class in our country. Agriculture must be restored to its proper place in the nation's life, not only for the sake of the farmer but for the general welfare."

TRIMMING OFF THE PROFITS.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

INDUSTRY CONTROL BILL.

Going a step beyond the farm relief bill in the scope of its regulation of business and industry, President Roosevelt this week presented to Congress a measure which not only authorizes him to spend 3 billion 300 million dollars on public works, but also gives him the power (by agreement with industries) to regulate production and prices in industry, minimum wages, hours of labor, etc.

All this is to be free from prosecution for violation of the anti-trust laws. Declared to be an emergency measure, its term is to be for two years only.

This experiment in establishing a planned economy in industry under government supervision, which has been likened to fascism, is to be made with the approval of the leaders of organized business and organized labor. The industry control sections of the bill were drafted by the President's economic experts in collaboration with representatives of the United States Chamber of Commerce and National Manufacturers' association and union labor lawyers.

A Remedy for Depression.

The scheme was ardently advocated by big business leaders as the only sure means of bringing about economic recovery on a large scale.

It is declared to be the policy of congress "to remove obstructions to the free flow of interstate commerce which tends to diminish the amount thereof and to promote the organization of industry for the purpose of cooperative action among trade groups, to induce and maintain united action among trade groups, to induce and maintain united action of labor and management under adequate governmental sanctions and supervision, to eliminate unfair competitive practices, to reduce and relieve unemployment, to improve standards of labor, and otherwise to rehabilitate industry and to conserve natural resources."

The President is authorized to establish such agencies and accept such voluntary services as he may find necessary to the consummation of this policy, and he is authorized to delegate his powers under this act to any such officers, agents and employees. He also is authorized to establish an industrial planning and research agency.

May Approve Trade Codes.

Upon application by one or more trade or industrial associations or groups, the President is authorized to approve codes of fair competition for



PACKERS COMMISSION CO.

SPECIALIZING IN **DRESSED HOGS** FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

F. C. ROGERS, INC.NINTH AND NOBLE STREETS
PHILADELPHIA**PROVISION
BROKER**Member of New York Produce Exchange
and Philadelphia Commercial Exchange**H. P. HENSCHEN**
ARCHITECT

Established since 1909

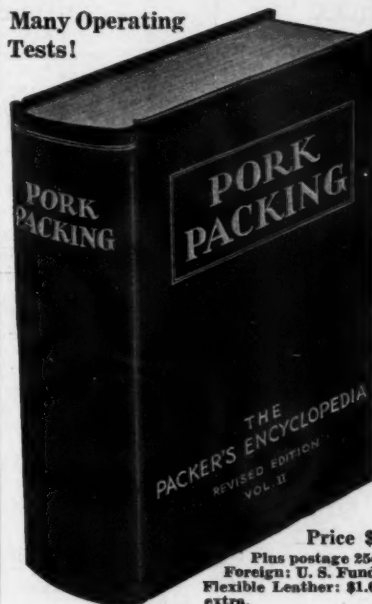
PACKING PLANTS — PLANT ADDITIONS
RECONDITIONING FOR GOVT. INSPECTION
59 E. Van Buren St., Chicago, Ill.**Menges & Mange Inc.**ARCHITECTS — DESIGNERS — CONSULTANTS
TO THE MEAT PACKING INDUSTRY

Successors To

BONNELL-TOHTZ CO.

1515 N. GRAND BLVD.

ST. LOUIS, MO.

**SOLVES PORK PACKING
PLANT PROBLEMS!**Many Operating
Tests!Price \$6
Plus postage 25c.
Foreign: U. S. Funds
Flexible Leather: \$1.00
extra.**CHAPTERS**

I—Hog Buying
II—Hog Killing
III—Handling
Fancy Meats
IV—Chilling and
Refrigeration
V—Pork Cutting
VI—Pork Trim-
ming
VII—Hog Cutting
Tests
VIII—Making and
Converting Pork
Cuts
IX—Lard Manu-
facture
X—Provision
Trading Rules
XI—Curing Pork
Meats
XII—Soaking and
Smoking Meats
XIII—Packing
Fancy Meats
XIV—Sausage and
Cooked Meats
XV—Rendering In-
edible Products
XVI—Labor and
Cost Distribution
XVII—Merchan-
dising

**ORDER
NOW!**

Book Department

THE NATIONAL PROVISIONER 407 S. Dearborn St.
Chicago, Illinois

the trade or industry, if he finds that such groups impose no inequitable restrictions on membership and are truly representative of such trades or industries and if he finds that such codes are not designed "to promote monopolies or to eliminate or oppress small enterprises and will not operate to discriminate against them."

The President may impose conditions for the protection of consumers, employees and others and in furtherance of the public interest and may, in his discretion, grant exemptions from the provisions of such code if deemed necessary to effect the policies declared.

After approval by the President, the provisions of the code are to be the standards of fair competition of the trade or industry involved and any violation of such standards is to be deemed an unfair method of competition within the meaning of the federal trade commission act and is to be punishable by a fine of not more than \$500 for each offense.

May Impose a Code.

Upon his own initiative or upon complaint submitted to abuses inimical to the public interest and contrary to the declared policy of the legislation, the President may impose a code of fair competition upon an industry.

The President is authorized to enter into agreement with and to approve voluntary agreements among persons engaged in a trade or industry, labor organizations, and trade and industrial organizations, associations or groups, relating to any trade or industry, if he deems such agreements conducive to effecting the declared policy and will be

consistent with the fair competition code.

In order to compel acceptance of and adherence to a code of fair competition or a trade or a labor agreement, the President is empowered to license business enterprises. After public proclamation of such licensing no person is to be permitted to carry on any business in or affecting interstate commerce in the trade or industry specified, unless he is duly licensed.

May Revoke Licenses.

The President is authorized to suspend or revoke any such license for violation of the terms. For doing business without a license, a maximum penalty of a \$500 fine or six months' imprisonment, or both, is provided, each day of such violation to constitute a separate offense.

During the period that the law is in effect and for 60 days thereafter "any code, agreement or license approved, prescribed, or issued and in effect," and any action "complying with the provisions thereof taken during such period shall be exempt from the provisions of the anti-trust laws of the United States."

All codes of fair competition, agreements, and licenses are subject to the conditions that employees shall have the right to organize and bargain collectively through representatives of their own choosing, that no employee and no one seeking employment shall be required to join any organization or to refrain from joining a labor organization of his own choosing, and that employers shall comply with the maximum hours of labor, minimum rates of pay,

and other working conditions approved or prescribed by the President.

Wage and Hour Agreements.

The President is directed "so far as practicable" to afford every opportunity to employers and employees to establish, by mutual agreement, "the standards as to the maximum hours of labor, minimum rates of pay, and such other working conditions" as may be necessary to effect the declared policy. The standards established in such agreement, when approved by the President, "shall have the same effect as the code of fair competition, approved by the President."

In the absence of such mutual agreement the President is authorized to investigate labor practices, policies, wages, hours of labor, and working conditions in any trade or industry and to prescribe a limited code of fair competition, fixing maximum hours of labor, minimum rates of pay, and other working conditions.

He may differentiate "according to experience and skill of the employees affected and according to the locality of employment, but no attempt will be made to introduce any classification according to the nature of the work involved which might tend to set a maximum as well as a minimum wage."

No Conflict With Farm Act.

None of these provisions, the bill provides, shall be construed to repeal or modify any of the provisions of the recently enacted farm relief law.

Watch "wanted" page for bargains in equipment.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
May 18, 1933.

REGULAR HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	10 1/4	9 1/4	10
10-12	10	9 1/4	10
12-14	10	9 1/4	10
14-16	10	9 1/4	10
10-16 range	10	9 1/4	10

BOILING HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-18	10	9 1/4	10
18-20	10	9 1/4	10
20-22	10	9 1/4	10
16-22 range	10	9 1/4	10

SKINNED HAMS.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	10 1/4	9 1/4	10 1/4
12-14	10 1/4	9 1/4	10 1/4
14-16	10 1/4	9 1/4	10 1/4
16-18	10 1/4	9 1/4	10 1/4
18-20	9 1/4	9 1/4	10
20-22	9 1/4	9 1/4	9 1/4
22-24	8 1/2	9	9
24-26	8 1/4	8 1/2	8
26-30	7 1/2	8	8
30-35	7	7 1/2	7 1/2

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	6	5 1/4	6
6-8	5 1/4	5 1/4	5 1/4
8-10	5 1/4	5	5 1/4
10-12	5 1/4	5	5 1/4
12-14	5 1/4	5	5 1/4

BELLIES.

	Green Sq. Sdls.	S.P. Dry Cured.
0-8	9 1/4	9 1/4
8-10	9 1/4	8 1/4
10-12	8 1/4	8 1/4
12-14	8 1/4	8
14-16	8 1/4	7 1/4
16-18	8	7 1/2

D. S. BELLIES.

	Clear Standard.	Fancy.	Rib
14-16	7 1/4	7 1/4	7 1/4
16-18	7 1/4	7 1/4	7 1/4
18-20	7 1/4	7 1/4	7 1/4
20-25	7 1/4	7 1/4	7 1/4
25-30	7 1/4	7 1/4	7 1/4
30-35	7 1/4	7 1/4	7 1/4
35-40	7 1/4	7 1/4	7 1/4
40-50	7	7	7
50-60	7	7	7

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	5 1/4	5 1/4
10-12	5 1/4	5 1/4
12-14	5 1/4	5 1/4
14-16	5 1/4	5 1/4
16-18	5 1/4	5 1/4
18-20	5 1/4	5 1/4
20-25	5	5 1/4

OTHER D. S. MEATS.

Extra short clears	35-45	7 1/4 n
Extra short ribs	35-45	7 1/4 n
Regular plates	6-8	5 1/4
Clear plates	4-6	5 1/4
Jowl butts	4 1/2	4 1/2
Green square jowls	5	5
Green rough jowls	4 1/2	4 1/2

LARD.

Prime steam, cash	6.62 1/2
Prime steam, loose	5.95
Refined, in export boxes—N. Y.	7.30
Neutral, in tierces	7.62 1/2
Raw leaf	5.87 1/2

PURE VINEGARS

A. P. CALLAHAN & COMPANY

237 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, MAY 13, 1933.

	Open.	High.	Low.	Close.
LARD—				
May	6.85	6.90	6.77 1/2	6.77 1/2 ax
July	6.85	6.90	6.82 1/2	6.88b
Sept.	6.95-6.90	7.00	6.82 1/2	6.97 1/2
Oct.	6.92 1/2-6.85	6.95	6.85	6.95b
Nov.	6.70	6.80	6.70	6.95a
Dec.	6.70	6.80	6.70	6.80

CLEAR BELLIES—

May	7.40	7.45	7.40	7.00b
July	7.62 1/2	7.77 1/2	7.62 1/2	7.42 1/2 b
Sept.	7.62 1/2	7.77 1/2	7.62 1/2	7.70 ax

MONDAY, MAY 15, 1933.

LARD—				
May	6.72 1/2	6.75	6.72 1/2	6.75 ax
July	6.70	6.85	6.82 1/2	6.85a
Sept.	6.90-6.89	6.95	6.80	6.95 ax
Oct.	6.80	6.92 1/2	6.80	6.92 1/2 b
Nov.	6.70	6.75	6.70	6.92 1/2 b
Dec.	6.70	6.75	6.70	6.75b

CLEAR BELLIES—

May	7.70	7.70	7.50	7.65b
July	7.70	7.70	7.50	7.65b
Sept.	7.70	7.70	7.50	7.65b

TUESDAY, MAY 16, 1933.

LARD—				
May	6.82 1/2	6.82 1/2	6.70	6.60 ax
July	6.97 1/2	6.97 1/2	6.85	6.70b
Sept.	6.90	6.92 1/2	6.82 1/2	6.85 ax
Oct.	6.80	6.92 1/2	6.82 1/2	6.85 ax
Nov.	6.80	6.80	6.70	6.85 ax
Dec.	6.80	6.80	6.70	6.70 ax

CLEAR BELLIES—

May	7.17 1/2	7.45	7.17 1/2	7.00a
July	7.17 1/2	7.45	7.17 1/2	7.45
Sept.	7.50	7.65	7.50	7.65

WEDNESDAY, MAY 17, 1933.

LARD—				
May	6.77 1/2	6.85	6.77 1/2	6.70 ax
July	6.90	7.00	6.90	6.80
Sept.	6.85	7.00	6.85	6.97 1/2
Oct.	6.85	7.00	6.85	7.00 ax
Nov.	6.95	7.00	6.95	6.95
Dec.	6.80	7.00	6.80	6.80 ax

CLEAR BELLIES—

May	7.47 1/2	7.47 1/2	7.47 1/2	7.00a
July	7.47 1/2	7.47 1/2	7.47 1/2	7.47 1/2
Sept.	7.65	7.65	7.65	7.65b

THURSDAY, MAY 18, 1933.

LARD—				
May	6.77 1/2	6.77 1/2	6.62 1/2	6.62 1/2 ax
July	6.92 1/2	6.92 1/2	6.70	6.70b
Sept.	7.10-12 1/2	7.12 1/2	6.90	6.90-92 1/2 ax
Oct.	7.07 1/2	7.07 1/2	6.92 1/2	6.92 1/2 ax
Nov.	6.70	6.70	6.90	6.90a
Dec.	6.70	6.70	6.70	6.70

CLEAR BELLIES—

May	7.72 1/2	7.75	7.70	7.00a
July	7.72 1/2	7.75	7.70	7.47 1/2 n
Sept.	7.72 1/2	7.75	7.70	7.75b

FRIDAY, MAY 19, 1933.

LARD—				
May	6.55	6.57	6.40	6.47 ax
July	6.85	6.85	6.50	6.55 ax
Sept.	6.90	6.90	6.62	6.70b
Oct.	6.90	6.90	6.62	6.70b
Nov.	6.90	6.90	6.62	6.70b
Dec.	6.90	6.90	6.62	6.55 ax

CLEAR BELLIES—

May	7.32	7.42	7.27	7.00a
July	7.77-7.65	7.72	7.60	7.30b
Sept.	7.77-7.65	7.72	7.60	7.60b

Key: ax, asked; b, bid; n, nom; —, split.

ANIMAL OILS.

Prime edible lard oil	@ 8 1/2
Headlight burning oil	@ 7 1/2
Prime winterstrained	@ 7 1/2
Extra winterstrained	@ 7 1/2
Extra lard oil	@ 7
Extra No. 1 lard oil	@ 6 1/2
No. 2 lard oil	@ 6 1/4
Acidless tallow oil	@ 6
20° C. T. Neatsfoot oil	@ 12 1/2
Pure neatsfoot	@ 12
Special neatsfoot	@ 7 1/2
Extra neatsfoot	@ 7
No. 1 neatsfoot	@ 6 1/2

Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.30 @ 1.32 1/2
Oak pork barrels, black iron hoops	1.35 @ 1.37 1/2
Ash pork barrels, galv. iron hoops	1.37 1/2 @ 1.40
Oak pork barrels, galv. iron hoops	1.42 1/2 @ 1.45
White oak ham tierces	2.05 @ 2.07 1/2
Red oak lard tierces	1.75 @ 1.77 1/2
White oak lard tierces	1.85 @ 1.87 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended May 13, 1933:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

—Week ended— Jan. 1, 1933 to

	May 13, 1933.	May 14, 1933.	May 6, 1933.	May 13, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,448	1,100	1,150	20,320
To Belgium	0	8	187	187
United Kingdom	1,353	1,048	1,027	17,812
Other Europe	22	3	22	22
Cuba	53	35	94	1,250
Other countries	9	9	13	1,072

BACON, INCLUDING CUMBERLANDS.

Total	238	298	321	7,291
To Germany	78	147	205	2,546
United Kingdom	42	58	27	1,715
Other Europe	70	22	70	1,291
Cuba	48	65	11	892
Other countries	0	0	0	0

PICKLED PORK.

Total	124	147	180	3,965
To United Kingdom	58	1	28	284
Other Europe	3	0	0	327
Canada	26	61	83	388
Other countries	37	85	69	2,788

LARD.

Total	7,284	6,979	10,297	231,003
To Germany	1,478	1,390	3,576	61,337
Netherlands	201	544	522	17,040
United Kingdom	4,194	4,220	4,811	100,222
Other Europe	684	185	339	16,504
Cuba	153	248	501	3,363
Other countries	574	382	428	23,062

TOTAL EXPORTS BY PORTS.

Week ended May 13, 1933.

	Hams and shoulders.	Bacon.	Pickled pork.	Lard.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,448	233	124	7,294
Boston	0	0	0	0
Detroit	1,024	59	29	2,182
Port Huron	201	43	49	888
Key West	53	40	0	0
New Orleans	0	30	37	774
New York	161	61	3	2,427
Baltimore	0	0	0	944

DESTINATION OF EXPORTS.

	Hams and shoulders.	Bacon.	Pickled pork.	Lard.
	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:				
United Kingdom (total)	1,355	79	0	0
Liverpool	368	0	0	0
London	407	0	0	0
Manchester	10	0	0	0
Glasgow	129	0	0	0
Other United Kingdom	233	1	0	0

	Lard.
	M lbs.
Exported to:	
Germany (total)	1,478
Hamburg	1,434
Other	29

*Corrected to March 31, 1933, to include all ports.
†Exports to Europe only.

CURING MATERIALS.

	Bbls.	Secs.
Nitrite of soda, 1 c. l. Chicago	9.10	
(For quantities of from 1 to 4 bbls.)		
For larger quantities, \$5.95 del.		
Saltwater, 25 bbl. lots, f.o.b. N. Y.:		
Dbl. refined granulated	6 1/4	1.90
Small crystals	7 1/4	
Medium crystals	7 1/4	
Large crystals	8 1/4	
Bbl. retd. gran. nitrate of soda	3 1/2	1.25
Less than 25 bbl. lots, 1/4c more.		

Small crystals	1 1/2	
Medium crystals	1 1/2	
Large crystals	8	
Bbl. refd. gran. nitrate of soda....	3 1/2	2.25
Less than 25 bbl. lots, 1/4c more.		

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended May 17, 1933.	Cor. week, 1932.
400-600	11 1/4 @ 12 1/4	12 1/4 @ 13
600-800	11 1/4 @ 12 1/4	12 1/4 @ 13
800-1000	9 @ 9 1/4	12 1/4 @ 13
Good native steers—		
400-600	9 1/4 @ 10 1/4	11 1/4 @ 12
600-800	9 @ 9 1/4	11 1/4 @ 12
800-1000	8 @ 8 1/4	11 1/4 @ 12
Medium steers—		
400-600	9 @ 9 1/4	10 @ 11
600-800	8 1/4 @ 9 1/4	10 1/4 @ 11 1/4
800-1000	8 @ 8 1/4	10 1/4 @ 11 1/4
Heifers, good, 400-600	9 @ 11	10 1/4 @ 11 1/4
Cows, 400-600	7 @ 8 1/4	7 @ 8 1/4
Hind quarters, choice	11 1/4 @ 15 1/4	11 1/4 @ 15 1/4
Fore quarters, choice	9 @ 9	8 1/4 @ 8 1/4

Beef Cuts.

Steer loins, prime	@ 20	@ 20
Steer loins, No. 1	@ 17	@ 20
Steer short loins, No. 2	@ 16	@ 20
Steer short loins, prime	@ 25	@ 40
Steer short loins, No. 1	@ 21	@ 30
Steer short loins, No. 2	@ 20	@ 20
Steer loin ends (hips)	@ 14	@ 19
Steer loin ends, No. 2	@ 13	@ 18
Cow loins	@ 13	@ 16
Cow short loins	@ 15	@ 18
Cow loin ends (hips)	@ 11	@ 14
Steer ribs, prime	@ 16	@ 17
Steer ribs, No. 1	@ 14	@ 16
Steer ribs, No. 2	@ 12	@ 15
Cow ribs, No. 2	@ 7 1/2	@ 11
Steer rounds, prime	@ 11	@ 13
Steer rounds, No. 1	@ 11	@ 12 1/4
Steer rounds, No. 2	@ 10 1/4	@ 12
Steer chucks, prime	@ 7 1/2	@ 9
Steer chucks, No. 1	@ 6	@ 8 1/4
Steer chucks, No. 2	@ 7 1/4	@ 9
Cow rounds	@ 8	@ 10 1/4
Cow chucks	@ 7	@ 9
Steer plates	@ 5 1/2	@ 6 1/4
Medium plates	@ 3	@ 4
Briskets, No. 1	@ 10 1/4	@ 11
Steer navel ends	@ 3 1/4	@ 4
Cow navel ends	@ 3 1/4	@ 4
Fore shanks	@ 6	@ 6
Hind shanks	@ 4	@ 4
Strip loins, No. 1, bbls.	@ 55	@ 48
Strip loins, No. 2	@ 52	@ 45
Sirloin butts, No. 1	@ 18	@ 25
Sirloin butts, No. 2	@ 15	@ 17
Beef tenderloins, No. 1	@ 45	@ 60
Beef tenderloins, No. 2	@ 40	@ 50
Rump butts	@ 15	@ 16
Flank steaks	@ 14	@ 14
Shoulder clods	@ 9	@ 9
Hanging tenderloins	@ 5 1/4	@ 8
Insides, green, 5@6 lbs.	@ 11	@ 14
Outsides, green, 5@6 lbs.	@ 10	@ 14
Knuckles, green, 5@6 lbs.	@ 10	@ 9

Beef Products.

Brains (per lb.)	@ 5	@ 5
Hearts	@ 4	@ 3 1/4
Tongues	@ 14	@ 16
Sweetbreads	@ 15	@ 15
Ox-tail, per lb.	@ 5	@ 10
Fresh tripe, plain	@ 4	@ 4
Fresh tripe, H. C.	@ 8	@ 8
Livers	@ 14	@ 17
Kidneys, per lb.	@ 8	@ 11

Veal.

Choice carcass	@ 10	9 @ 10
Good carcass	@ 8	7 @ 8
Good saddles	@ 12	13 @ 14
Good racks	@ 6	7 @ 8
Medium racks	@ 4	5 @ 6

Veal Products.

Brains, each	@ 7	@ 7
Sweetbreads	@ 25	@ 47
Calf livers	@ 30	@ 45

Lamb.

Choice lambs	@ 14	@ 14
Medium lambs	@ 12	@ 13
Heavy saddles	@ 16	@ 18
Medium saddles	@ 15	@ 15
Choice fores	@ 11	@ 11
Medium fores	@ 10	@ 11
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 9	@ 9
Lamb kidneys, per lb.	@ 15	@ 20

Mutton.

Heavy sheep	@ 4	@ 4
Light sheep	@ 6	@ 7
Heavy saddles	@ 6	@ 6
Light saddles	@ 6	@ 6
Heavy fores	@ 8	@ 9
Light fores	@ 5	@ 5
Mutton legs	@ 10	@ 12
Mutton loins	@ 8	@ 7
Mutton stew	@ 3	@ 3
Sheep tongues, per lb.	@ 10	@ 10
Sheep heads, each	@ 8	@ 8

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 10	@ 9 1/4
Picnic shoulders	@ 6	@ 6
Skinned shoulders	@ 6 1/4	@ 6
Tenderloins	@ 20	@ 25
Spare ribs	@ 5	@ 5
Back fat	@ 7	@ 7
Boston butts	@ 8	@ 7 1/4
Boneless butts cellar trim,		
2@4	@ 11	@ 10
Hocks	@ 4 1/4	@ 5
Tails	@ 3	@ 5
Neck bones	@ 2	@ 2
Silly bones	@ 3	@ 9
Blade bones	@ 5	@ 5
Pigs' feet	@ 2	@ 3
Kidneys per lb.	@ 5	@ 5
Livers	@ 4	@ 3 1/4
Brains	@ 6 1/4	@ 6
Ears	@ 3	@ 4 1/4
Snouts	@ 3 1/4	@ 5
Heads	@ 4	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 17 1/4
Country style sausage, fresh in link	@ 14 1/4
Country style sausage, fresh in bulk	@ 11 1/4
Country style pork sausage, smoked	@ 14 1/4
Frankfurts in sheep casings	@ 17
Frankfurts in hog casings	@ 16
Bologna in beef bungs, choice	@ 13
Bologna in beef middles, choice	@ 14
Liver sausage in beef rounds	@ 12
Smoked liver sausage in hog bungs	@ 16
Liver sausage in hog bungs	@ 15
Head cheese	@ 12
New England luncheon specialty	@ 17
Mixed luncheon specialty, choice	@ 15
Tongue sausage	@ 18
Blood sausage	@ 14
Souse	@ 15
Polish sausage	@ 13

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 30
Farmer	@ 14
Holsteiner	@ 18
B. C. salami, choice	@ 30
Milano salami, choice, in hog bungs	@ 29
B. C. salami, new condition	@ 13
Princes, choice, in hog middles	@ 24
Genoa style salami	@ 33
Pepperoni	@ 23
Mortadella, new condition	@ 13
Capicola	@ 20
Italian style hams	@ 23
Virginia hams	@ 26

SAUSAGE MATERIALS.

Regular pork trimmings	4 1/4 @ 5
Special lean pork trimmings	@ 7
Extra lean pork trimmings	7 1/4 @ 8
Pork cheek meat	@ 5
Pork hearts	@ 3 1/4
Pork livers	@ 3
Native boneless bull meat (heavy)	@ 7
Boneless chucks	@ 6 1/4
Shank meat	@ 6 1/4
Beef trimmings	@ 6 1/4
Beef cheeks (trimmed)	@ 5 1/4
Dressed canners, 350 lbs. and up	@ 5 1/4
Dressed cutter cova, 400 lbs. and up	@ 5 1/4
Dr. bologna bulls, 600 lbs. and up	@ 5
Beef tripe	@ 2 1/4
Pork tongues, canner trim, S. P.	@ 8 1/4

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.27
Domestic rounds, 140 pack	.35
Export rounds, wide	.45
Export rounds, medium	.35
Export rounds, narrow	.40
No. 1 weasands	.12
No. 2 weasands	.06 1/4
No. 1 bungs	.12 1/4 @ 14
No. 2 bungs	.07 1/4
Middles, regular	1.20
Middles, select wide, 2@2 1/2 in. diam.	1.40
Middles, select, extra wide, 2 1/2 in. and over	2.10
Dried bladders:	
12-15 in. wide, flat	.90
10-12 in. wide, flat	.80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.50 @ 35
Hog casings:	
Narrow, per 100 yds.	1.65
Narrow, special, per 100 yds.	1.35
Medium, regular	1.00
Wide, per 100 yds.	.65
Extra wide, per 100 yds.	.75
Export bungs	.21
Large prime bungs	.19
Medium prime bungs	.11
Small prime bungs	6 @ 7
Middles, per set	.20
Stomachs	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$4.75
Large tins, 1 to crate	5.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	5.75
Large tins, 1 to crate	6.50
Smoked link sausage in hog casings—	
Small tins, 2 to crate	5.00
Large tins, 1 to crate	5.75

DRY SALT MEATS.

Clear bellies, 15@20 lbs.	@ 7 1/4
Clear bellies, 14@16 lbs.	@ 7 1/4
Rib bellies, 25@30 lbs.	@ 7 1/4
Fat backs, 10@12 lbs.	@ 5 1/4
Fat backs, 14@16 lbs.	@ 5 1/4
Regular plates	@ 5 1/4
Butts	@ 4 1/4

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 14 1/4
Fancy skil. hams, 14@16 lbs.	@ 15 1/4
Standard reg. hams, 14@16 lbs.	@ 13 1/4
Picnics, 4@8 lbs.	@ 9 1/4
Fancy bacon, 6@8 lbs.	@ 10 1/4
Standard bacon, 6@8 lbs.	@ 11
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.	@ 25
Outsides, 5@9 lbs.	@ 20
Knuckles, 5@9 lbs.	@ 26
Cooked hams, choice, skin on, fattened	@ 19 1/4
Cooked hams, choice, skinless, fattened	@ 20
Cooked picnics, skin on, fattened	@ 13 1/4
Cooked picnics, skinned, fattened	@ 14 1/4
Cooked loin roll, smoked	@ 20

BARRELED PORK AND BEEF.

Mess pork, regular	@ 18.00
Family back pork, 24 to 34 pieces	@ 16.00
Family back pork, 35 to 45 pieces	@ 16.00
Clear back pork, 40 to 50 pieces	@ 14.00
Clear plate pork, 25 to 35 pieces	@ 12.00
Brisket pork	@ 12.50
Beef pork	@ 12.00
Plate beef	@ 13.00
Extra plate beef, 200 lb. bbls.	@ 14.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	18.00
Pocket honeycomb tripe, 200-lb. bbl.	17.00
Pork feet, 200-lb. bbl.	18.25
Pork tongues, 200-lb. bbl.	33.00
Lamb tongues, short cut, 200-lb. bbl.	35.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 11
Nut. 1-lb. cartons, f.o.b. Chicago	@ 8 1/4
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 11

LARD.

Prime steam, cash	@ 6.02 1/4
Prime steam, loose	@ 5.95
Prime packers' tallow	@ 7 1/4
Kettle rendered, tierces, f.o.b. Chgo.	@ 8 1/4
Leaf kettle rendered, tierces, f.o.b. Chicago	@ 8 1/4
Neutral, in tierces, f.o.b. Chicago	@ 8 1/4
Compound, vegetable, tierces, c.a.f.	@ 7 1/4

OLEO OIL AND STEARINE.

Extra oleo oil	@ 5 1/4
Prime No. 1 oleo oil	@ 5
Prime No. 2 oleo oil	@ 4 1/4
Prime No. 3 oleo oil	@ 3 1/4
Prime oleo stearine, edible	4 1/4 @ 5

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible, tallow, under 1% acid, 45 titre	4 1/4 @ 4 1/4
Prime packers' tallow	4 @ 4 1/4
No. 1 tallow, 10% f.a., f.o.b. Chgo.	3 1/4 @ 3 1/4
No. 2 tallow, 40% f.a.	3 @ 3 1/4
Choice white grease	@ 4 1/4
A-White grease	3 1/4 @ 4
B-White grease, maximum 5% acid	3 1/4 @ 3 1/4
Yellow grease, 10@15%	3 1/4 @ 3 1/4
Brown grease, 40% f.a.	2 1/4 @ 3

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley points, prompt	4 @ 4 1/4
White, deodorized, in bbls., f.o.b. Chgo.	7 @ 7 1/4
Yellow, deodorized	7 @ 7 1/4
Soap stock, 50% f.a., f.o.b.	@ 1
Corn oil, in tanks, f.o.b. mills	4 1/4 @ 4 1/4
Soya bean oil, f.o.b. mills	4.90 @ 5.00
Cocconut oil, seller's tanks, f.o.b. coast	3 @ 3 1/4
Refined in bbls., f.o.b. Chicago	6 1/4 @ 6 1/4

Retail Section

Combination Sales Prove Profitable in Retail Meat Stores

By E. J. Clary.

The retail meat dealer can increase the size of the average sale by resorting to methods which have proved so profitable in other lines of retail trade, particularly in the matter of combination sales.

With a large selection of fresh and cured cut meats on display and ready for wrapping, the opportunity for selling meats in combination is considerably increased.

In many of the larger city markets the practice of combination sales is growing. In most cases increased sales are reported. This method of selling by no means makes necessary price cuts on the combination basis, though this practice is frequently resorted to.

In one case the retailer prepares "combination for today." This consists of a display of three separate meat items ready for wrapping. A typical combination is chipped beef for breakfast, calf liver for lunch and a T-bone steak for dinner. Being displayed together as a day's supply for the average family, many housewives are attracted to the offering. The result is the market gets additional sales.

Meats for Day in Combination.

Another combination noted recently was fresh tongue, pork sausage and lamb chops. In this particular store a different combination is offered each day for the next day. Not only are the combinations displayed in the showcase but also in the windows.

This market owner said:

"At first, we had some trouble selling our cuts in combinations, but a little merchandising started the ball rolling. Many of my best customers now have the habit of buying our combinations."

In another market a somewhat different arrangement has proved successful. In this case, the combinations, instead of being for a single day's supply, are offered as "three day's supper meat combinations." They may consist of pork chops, a steak and perhaps brains, one item for supper on each of three succeeding days. A fish is included for Friday's.

From ready, reserve stocks the order may be prepared quickly to suit the requirements of the individual housewife. A slight reduction in price for the combination has possibly had something to do with increasing orders for single fresh meat items to three.

Convenience to Housewife.

The appeal to the housewife is strong because she is aided in making her fresh meat selections by the suggestions in the combination display. She gets a slight price reduction by buying for three days running at one time, and she saves one or two trips to the store.

On the other hand, the meat dealer enjoys certain advantages. He saves time and labor in service, parcelling cost, can more surely regulate the items he wants to push at the time, and gets a bigger sale unit which is the aim of every retail merchant today no matter what business he may be in.

In another instance, some success has been had with combinations that solve the Sunday problem. In this case, the combinations are arranged and displayed on Fridays and Saturdays for the ensuing Sundays, such combinations as pork tenderloins for breakfast, rib roast for dinner and selections of cold cuts for Sunday evening suppers.

Now that retail meat dealers are awakening to the extra sales that result from open, attractive displays of freshly cut meats, the combination plan helps make these displays more interesting and attractive.

In one Eastern family market Sun-

day combinations are laid in open cartons ready for immediate parcelling and delivery over the counter. In this meat store the dealer frequently throws in a vegetable for good measure, such as a cauliflower, turnips or string beans. These are taken from his stock of fresh goods.

Picnic Combinations Popular.

In this connection, a plan worked out profitably by a New Jersey market should be of interest to every retail meat dealer this coming season. This dealer arranged special Friday combinations for Sunday outings, selecting meat delicacies suitable for touring or picnicking. By advertising the specials liberally and displaying the combinations in the window and on the counters he built up a heavy sale of meats each week end.

Habitual tourists and picnickers are often at their wits end to know just what to take along for food, and any suggestion is welcome. Nobody can suggest fresh meats with more success than the experienced market man who can select from his entire stock and that of the packing house those items which are best suited to outdoor meals.

The retail meat business, as well as all other lines of retail trade, has suffered from curtailed consumer buying. Not only do housewives purchase the smallest possible quantities, but they buy less frequently than formerly. The combination sale tends to encourage the housewife to buy larger quantities and to use more meat than she has been in the habit of doing the past two or three years.

MEAT CAMPAIGN IN SOUTH.

The beef and pork campaign sponsored in North Carolina by the National Live Stock and Meat Board and the North Carolina State College is off to a flying start with a series of pork merchandising demonstrations and meat lectures at Raleigh. A total of 1,285 persons attended the Raleigh meetings, including retail meat dealers, home economics students and housewives. Unusual interest was shown by the retailers in the new pork and beef cuts demonstrated by the Board's specialist and the food value charts which show the high nutritive value of meat. Prof. R. E. Nance of the College's animal husbandry department is giving the meat lectures.

Word from Kentucky where a National Live Stock and Meat Board representative and Prof. E. J. Wilford of Kentucky State University are engaged

Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PROVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 5c each upon application to The National Provisioner, 407 S. Dearborn st., Chicago. Special prices for quantities upon application.

in a lamb campaign, shows widespread interest in the first cities on the schedule. The meetings at Covington and Ashland were well attended. Retailers expressed themselves as desiring beef and pork demonstrations at a later date. The new lamb cuts are being featured by the Board's specialist and Prof. Wilford is presenting illustrated talks on meat, particularly as regards its place as the centre of the balanced meal.

Large audiences of housewives greeted the sessions of the Board's school of meat cookery held this week at Norfolk, Va. The second day's attendance broke all previous cooking school records for that city. The new beef, pork and lamb dishes are high in favor and are being tried out in homes throughout the city, it is said. Richmond, Va., has been added to the cities on the spring schedule, the school being sponsored by the Times-Dispatch. Next week the program moves into Buffalo, N. Y.

NEWS OF THE RETAILERS.

Fire recently caused small damage to the Bestervelt grocery and meat market, 325 S. Burdick st., Kalamazoo, Mich.

Alfred Spaete, owner of the Red and White store at Granton, Wis., has purchased a meat market in Rice Lake. Paul Spaete and Paul Skroch will be in charge of the Granton store.

Henry F. Kruse will open a meat market in Spirit Lake, Ia.

The Boots Meat Market, 644 Second st., Webster City, Ia., has been purchased by E. Fred Fischer.

F. M. Andrews has sold his interest in the City Meat Market at Chisholm, Minn., to Mario Paoli.

Directors of the Fort Wayne Food Council, Fort Wayne, Ind., were instructed at a recent meeting of that organization to make a strong bid for the 1934 annual convention of the National Retail Grocers Association. Charles J. Steiss, executive secretary of the Indiana Association of Retail Grocers and Meat Dealers, and Walter S. Moellering, state organizer, were speakers.

G. I. Larson has opened a meat market at Litchfield, Minn.

The Last Chance meat market at Custer, So. Dak., has been purchased by A. E. Bertchy.

W. L. Alvey will open a meat market at 221 S. Main ave., Sioux Falls, So. Dak.

Damage to the extent of \$1,500 was done to the meat market of John Mymachod at Albion, Mich. by fire. The major portion of the loss was to stock.

The S. and S. meat market has opened at 1016 N. Oneida st., Appleton, Wis.

Lawrence Missen, for many years in the T. M. Buehler meat market, Waverly, Ia., has rented a meat market in Maynard. He opened for business on May 15.

L. M. Walter has purchased the meat market of J. S. Wilkinson at Edwardsburg, Mich., and will conduct the business under the name of the Edwardsburg Meat Market.

George Lejk will open a meat market at Winona, Minn.

RETAIL LEADER PASSES ON.

John T. Russell, past president of the National Association of Retail Meat Dealers, chairman of its legislative committee for many years, and active in all good works for the benefit of the meat trade, passed away suddenly at his home in Chicago on the evening of May 18, at the age of 72 years.

He was apparently in the best of health and spirits, but a sudden heart attack took him off. He had retired from active business, but retained his interest in industry's activities. He was a keen student of meat merchandising and was noted as one of the soundest judges of meat and how it should be sold.

Always active in advancing better methods in meat retailing, since his retirement from active business Mr. Rus-



MEAT TRADE LOSES A FRIEND.

John T. Russell of Chicago, wise meat merchandiser and friend of the industry, taken suddenly after a long life of usefulness.

sell has devoted his entire time to the promotion of the retail industry, to a better understanding between meat packers and retailers and to a welding of all three branches of the industry—livestock production, meat packing and meat retailing.

Preliminary to the establishment of government standards for livestock and for beef, veal, lamb and mutton, he gave valuable assistance in shaping these market standards to the needs of the retail trade as dictated by consumer demand. He was active in protecting the interests of the retailer in all proposed legislation and in seeing that an intelligent and fair understanding of the retail situation was presented to legislative leaders.

Mr. Russell's fine personality, broad point of view and keen understanding, not only of his own line of business

but of those with which it connected, made for him a wide circle of friends. He was well known to legislators, to livestock producers, to meat packers and to retailers all over the country. His passing is a loss mourned by his friends and admirers everywhere.

WORLD'S FAIR MEAT EXHIBIT.

(Continued from page 18.)

store, with especially constructed display cases, in which meat and meat products are shown.

Above the diorama showing the transportation of meat products is a beautiful mural showing the methods by which live stock were driven to market years ago. Above the model retail meat store is another mural depicting old retailing methods, contrasting with the sanitary, attractive model store below. The murals have been prepared by Charles Holloway, one of the outstanding painters of murals in the United States, whose work decorates the Auditorium theatre, one of the show places of Chicago.

Past the model store is the first of the several exhibits emphasizing the value of meat in the diet. The first exhibit, sponsored by the United States Department of Agriculture, shows a model kitchen, in which various meat dishes are being prepared. Beyond the kitchen is a display in three levels, showing various cuts of meat, each on the level indicated by the price at which the cut sells. For example, on the top level are the choicer cuts. On the next shelf are the medium-priced items, and on the lower level such cuts as spare ribs, pork shoulder roast, chuck roast of beef, and veal shoulder are shown.

Next the visitor sees a panel devoted entirely to sausage and ready-to-serve meats. The principal sausages manufactured in this country are being shown in the sausage exhibit.

Next the visitor sees a "Style Show" in which the desirability of meat in the diet is shown. The next exhibit portrays the balanced diet, and shows in an interesting way the products, including meat, which physicians and nutrition experts believe are essential for a person's well-being.

On the visitor's right as he is walking by the "meat in the diet" exhibits is a case showing the many live stock by-products, and a board on which the names of all the sponsors of the exhibit are shown.

Thus the exhibit tells the story of meat and its merits as food—from the range and feedlot, through the packing house, the wholesale market, the retail market, and into the home of the consumer.

FOOD AND DRUG CONTROL.

Plans for rigid control of the food and drug industries are being laid by the Department of Agriculture, and President Roosevelt may soon be asked to call upon Congress for a full re-writing of the federal food and drug act. All-embracing federal control, including the laying down of legal minimum standards for foods and drugs, government inspection of plants and censorship of radio and printed advertising, is being weighed by the department.

AMONG NEW YORK RETAILERS.

Ye Olde New York branch held one of its best attended and most enthusiastic membership meetings on May 16 and elected the following members as delegates to the state convention: George Kramer, B. Metzger, Lester Kirschbaum, Chas. Schuck, Sidney Michaels, Leo Kaiser, M. Raphael, Louis Goldschmidt, Arthur Kleeblatt, Joseph Eschelbacher, I. Werten and Jules Klein. Alternates, P. Stasiuk and Milton Jacobs. Those elected as delegates to the national convention to be held at Chicago on June 12 included Lester Kirschbaum, Joseph Eschelbacher, Sidney Michaels, M. Raphael and Benny Metzger, with Jules Klein and P. Stasiuk as alternates. Several resolutions were discussed and prepared for presentation at the state convention. A further investigation into the

advisability of handling beer is to be made, a question having arisen in connection with the matter of licenses for shops not selling groceries. Violations of the Sunday closing law and other pertinent matters were discussed.

The Ladies' Auxiliary held their last business meeting of the season in the McAlpin Hotel, Thursday afternoon. A congratulatory telegram from state president Anton Hehn was received by the president Mrs. William Kramer. Reports of various committees were received. As many of the members desired to have their husbands enjoy the final presummer social, it was decided to hold this event in the evening. With the comfort and pleasure of the men in mind, the social will take the form of a late supper and midnight show at Paradise Restaurant, 49th st. and

Broadway, New York City, Monday, May 22. The committee in charge includes president Mrs. William Kramer, Miss Phillips, chairman, Mrs. Gna Fernquist, Mrs. C. Fisher and Mrs. Charles Hemdt.

Talks on calfskins and other business topics made the meeting of Brooklyn Branch on Thursday of last week very interesting. It was decided to hold a men's social, a smoker, on May 26. Delegates elected to the state convention are Frank P. Burck, Joseph Lehner, John Hildemann and Leonard Sussel. President Anton Hehn presided.

Another interesting meeting was held by South Brooklyn Branch Tuesday of this week, when matters of considerable importance to members were discussed. Delegates and alternates to the state convention were elected. The former included M. Smith, H. Kamps and Joseph Rossman and the latter W. Kittel, Julius Simon and Max Strahl.

Delegates elected from the Bronx Branch to the state convention are D. A. Deerson, Philip Gerard, Fred Hirsch and E. Ritzman.

Joseph Lehner, treasurer of Brooklyn Branch, with Mrs. Lehner, and Frank P. Burck, have returned from a vacation at Atlantic City.

NEW YORK NEWS NOTES.

Lester Armour of Chicago visited in the East for several days during the past week.

E. L. Yanke, executive department, Wilson & Co., Chicago, was a visitor to New York last week.

A. L. Jewell, branch house operating department, Swift & Company, Chicago, spent several days in New York during the past week.

The firm of Feldman & Mullen has been appointed exclusive brokerage representative for Wilson & Co., Chicago, on carlot beef, lamb and veal in the metropolitan New York area.

B. A. Braun, vice president and general sales manager, Jacob Dold Packing Company, Buffalo, N. Y., visited at the New York branch of the company for several days during the past week.

W. J. Burns, transportation department, Armour and Company, Chicago, spent several days in New York during the past week and visited at the plant of the New York Butchers' Dressed Meat Company.

G. A. Felder and L. Jochsberger, who formerly handled the Rath Packing Company's jobbing trade in the New York metropolitan area, have formed their own packinghouse brokerage firm and have established an office at 98 Gansevoort st. under the name of Felder & Jochsberger, Inc.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended May 13, 1933, were as follows: Meat—Brooklyn, 205 lbs.; Manhattan, 745 lbs.; Bronx, 7 lbs.; Queens, 2 lbs.; Richmond, 8 lbs.; total, 967 lbs. Fish—Brooklyn, 140 lbs. Poultry—Manhattan, 287 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 18, 1933:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-500 LBS.):				
Choice	\$10.00@11.00		\$10.50@11.00	
Good	8.50@10.00		9.50@10.50	
Medium	7.50@ 8.50		8.00@ 9.50	
Common	7.00@ 7.50		7.50@ 8.00	
STEERS (500-600 LBS.):				
Choice	10.00@11.00		10.50@11.00	10.50@11.50
Good	8.50@10.00		9.50@10.50	9.50@10.50
Medium	7.50@ 8.50		8.00@ 9.50	8.00@ 9.00
Common	7.00@ 7.50		7.50@ 8.00	
STEERS (600-700 LBS.):				
Choice	9.50@10.50		10.00@11.00	10.00@11.00
Good	8.00@ 9.50		9.00@10.00	9.00@10.00
Medium	7.00@ 8.00	8.00@ 9.00	8.00@ 9.00	8.00@ 9.00
STEERS (700 LBS. UP):				
Choice	8.50@ 9.50	10.00@11.00	10.00@10.50	10.00@10.50
Good	7.50@ 8.50	9.00@10.00	9.00@10.00	9.00@10.00
COWS:				
Good	7.00@ 7.50	7.50@ 9.00	8.00@ 8.50	7.50@ 8.00
Medium	6.50@ 7.00	7.00@ 7.50	7.00@ 8.00	7.00@ 7.50
Common	5.50@ 6.50	6.50@ 7.00	6.00@ 7.00	6.00@ 7.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	9.00@10.00	10.00@11.00	10.00@12.00	9.00@10.00
Good	8.00@ 9.50	9.00@10.00	9.00@10.00	8.00@ 9.00
Medium	6.00@ 8.00	7.00@ 9.00	8.00@ 9.00	7.00@ 8.00
Common	5.00@ 6.00	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00
CALF (2) (3):				
Good			8.00@ 9.00	
Medium			7.00@ 8.00	
Common			6.00@ 7.00	
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice	14.00@15.00	14.50@16.00	15.00@16.00	15.00@16.00
Good	13.00@14.50	13.50@15.00	14.00@15.00	14.00@15.00
Medium	12.00@13.50	12.00@13.50	13.00@14.00	12.00@14.00
LAMB (38 LBS. DOWN):				
Choice	12.50@13.50	13.00@14.00	13.50@14.50	13.50@14.00
Good	11.50@13.00	12.50@13.50	13.00@14.00	13.00@13.50
Medium	10.50@11.50	11.00@12.50	11.50@13.00	12.00@13.00
Common	9.00@10.50	9.50@11.00	9.00@11.50	
LAMB 39-45 LBS.):				
Choice	11.50@12.50	13.00@14.00	13.00@14.00	13.50@14.00
Good	11.00@12.50	12.50@13.50	12.50@13.00	13.00@13.50
Medium	10.00@11.00	11.00@12.00	11.00@12.50	12.00@13.00
Common	9.00@10.00	9.50@11.00	9.00@11.00	
LAMB (46-55 LBS.):				
Choice	11.00@12.00	11.50@13.00	12.00@12.50	12.00@13.00
Good	10.00@11.00	11.00@12.50	11.50@12.00	11.50@12.50
MUTTON (EWE) 70 LBS. DOWN:				
Good	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00	6.50@ 7.00
Medium	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	6.00@ 6.50
Common	4.00@ 5.00	4.00@ 5.00	4.50@ 5.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	9.00@10.00	9.50@10.00	9.50@11.00	9.50@10.50
10-12 lbs. av.	9.00@10.00	9.50@10.00	9.50@11.00	9.50@10.50
12-15 lbs. av.	8.50@ 9.00	9.00@ 9.50	8.50@10.00	9.00@10.00
16-22 lbs. av.	7.50@ 8.00	8.00@ 9.00	8.00@ 9.00	8.50@ 9.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	6.00@ 7.00		7.00@ 8.00	6.50@ 7.50
PICNICS:				
6-8 lbs. av.		7.00@ 7.50		6.00@ 6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	7.50@ 8.00		8.50@ 9.00	8.00@ 9.00
SPARE RIBS:				
Half sheets	4.00@ 4.50			
TRIMMINGS:				
Regular	4.00@ 4.50			
Lean	6.50@ 7.50			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

TOVREA BUYS CALIF. PLANT.

Negotiations were completed recently by Phil E. Tovrea, president, and B. M. Hughes, general manager of the Tovrea Packing Company, Phoenix, Ariz., for the purchase by that company of the National Packing Co. of Los Angeles. The Tovrea company has for many years been actively engaged in meat packing under federal inspection at Phoenix. The concern has shipped large amounts of fresh and cured meats to Southern California and it is presumed that through the purchase of the Los Angeles plant it will now be in position to take a more prominent place in the Southern California meat industry.

FLORIDA CHAIN TAX TEST.

Florida's chain store tax law must again be tested in the state supreme court, according to reports. The act passed in 1931 was attacked as unconstitutional by chain operators, and was upheld as valid in the circuit court for Leon county and the state supreme court, but the United States supreme court declared the law unconstitutional because of the provision which bases the amount of the tax on whether chain stores are located in one county or more than one county and increasing the tax rate in the latter instance. The Florida supreme court now must decide whether the law is valid without that section or whether the faulty portion of the statute invalidates the entire law.

CHAIN STORE SALES.

Much improvement is apparent in chain store sales during April, when 24 chains of all kinds, including many food chains, reported a decline in sales during April of only 4.80 per cent compared with a decline of 11.6 per cent during the four months ended with April. The relative improvement over March is very sharp, average chain store sales for that month having been down about 15 per cent. The expansion is reported to have been accounted for almost wholly by an improvement in the actual volume of business done, as there was little increase in price and few new stores were opened.

Sales of First National Stores for the four weeks ended April 29 totaled \$7,655,353, a decrease of 2.9 per cent from those of a year ago.

American Stores sales for the four weeks ended April 29 at \$8,349,021 showed a decline of 11.8 per cent from those of a year earlier while those for the four months ended with April showed a decline of 12.2 per cent.

Sales of the Great Atlantic & Pacific Tea Co. for the four weeks ended April 29 showed a decline of 15.6 per cent from those of a year earlier. Dollar sales for the period were estimated at \$61,055,824. Tonnage sales at 405,660 tons showed a decline of 4 per cent.

Grand Union Tea Co. reports sales of \$2,023,863 for the four weeks ended April 29, a decline of 12.9 per cent from those of a year earlier.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufac-

turers' listed stocks, May 17, 1933, or nearest previous date, with number of shares dealt in during week and closing prices, on May 10, 1933:

	Sales, High.		Low.		Close.	
	Week ended.	May 17.	May 17.	May 17.	May 17.	May 10.
Amal. Leather.	7,500	34 1/2	34 1/2	34 1/2	34 1/2	34 1/2
Do. Pfd.	900	20 1/2	20 1/2	20 1/2	20 1/2	20 1/2
Amer. H. & L.	9,900	9 1/4	8 3/4	9	9	7
Do. Pfd.	8,800	35 1/2	33 1/2	34 1/2	32 1/2	32 1/2
Amer. Stores.	6,700	44 1/2	43 1/2	43 1/2	40 1/2	40 1/2
Armour A.	216,390	6 1/2	6 1/2	6 1/2	4 1/2	4 1/2
Do. B.	155,750	4 1/2	4 1/2	4 1/2	3 1/2	2 1/2
Do. Ill.	24,400	34	32 1/2	33 1/2	21 1/2	21 1/2
Do. Del.	4,000	72	72	72	61 1/2	61 1/2
Barnett Leather
Beechnut Pack.	6,600	60 1/2	60	60 1/2	61	61
Boback, H. C.
Do. Pfd.
Brennan Pack.
Do. Pfd.
Chick C. Oil.	3,200	18 1/2	17 1/2	18	16 1/2	16 1/2
Childs Co.	1,800	5 1/2	5	5 1/2	5	5
Cudahy Pack.	7,000	45 1/2	44 1/2	44 1/2	39	39
First Nat. Strs.	7,500	60 1/2	59 1/2	59 1/2	57 1/2	57 1/2
Gen. Foods	50,000	32 1/2	31 1/2	32 1/2	32 1/2	32 1/2
Gobel Co.	60,600	11 1/2	10 1/2	10 1/2	8	8
Gr. A. & P. 1st Pfd.	250	119 1/2	119 1/2	119 1/2	120	120
Do. New	310	181 1/2	175	181 1/2	169	169
Hormel, G. A.	1,400	17 1/2	17	17 1/2	16 1/2	16 1/2
Hygrade Food.	21,000	7 1/2	6 1/2	6 1/2	4 1/2	4 1/2
Kroger G. & B.	28,500	28 1/2	28	28 1/2	27 1/2	27 1/2
Libby McNeill	31,800	5 1/2	5 1/2	5 1/2	4 1/2	4 1/2
McMarr Stores.
Mayer, Oscar.
Mickelberry Co.	13,400	6 1/2	5 1/2	6	5 1/2	5 1/2
M. & H. Pfd.	400	12 1/2	12	12 1/2	5	5
Morrell & Co.	3,900	43 1/2	42 1/2	42 1/2	39 1/2	39 1/2
Nat. Fd. P. A.
Do. B.
Nat. Leather	2,200	2 1/2	2 1/2	2 1/2	2 1/2	2 1/2
Nat. Tea	38,900	20 1/2	19 1/2	20 1/2	20 1/2	20 1/2
Proc. & Gamb.	26,300	40	39 1/2	39 1/2	39 1/2	39 1/2
Do. Pr. Pfd.	1,490	90	87	90	98	98
Rath Pack.	310	25	24	25	20 1/2	20 1/2
Safeway Strs.	21,600	51 1/2	50	50	48	48
Do. 6% Pfd.	170	90	88 1/2	88 1/2	88 1/2	88 1/2
Do. 7% Pfd.	340	97	96	96	95	95
Stahl Meyer
Swift & Co.	143,400	19 1/2	18 1/2	18 1/2	15 1/2	15 1/2
Do. Int.	65,200	25 1/2	25	25 1/2	23 1/2	23 1/2
Trunx Pork	100	12	12	12	10	10
U. S. Cold Stor.
U. S. Leather	36,000	10 1/2	10	10 1/2	8 1/2	8 1/2
Do. A.	33,800	20 1/2	18 1/2	20 1/2	16 1/2	16 1/2
Do. Fr. Pfd.	100	50	50	50	50	50
Wesson Oil	6,100	19 1/2	19 1/2	19 1/2	18 1/2	18 1/2
Do. Prd.	2200	51 1/2	50 1/2	51	50	50
Wilson & Co.	44,800	5 1/2	5 1/2	5 1/2	2 1/2	2 1/2
Do. A.	39,000	13 1/2	14 1/2	14 1/2	8 1/2	8 1/2
Do. Pfd.	7,000	43 1/2	42 1/2	43 1/2	33 1/2	33 1/2

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallow

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings
NEW YORK CITY

43rd & 44th Streets
First Ave. and East River

Telephone
Murray Hill 4-2900

MEAT BAGS

BURLAP

STOCKINETTE

COTTON

E. S. HALSTED & CO., Inc.

64 PEARL ST. NEW YORK CITY

Joseph Wahlman, Dept. Mgr.

(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

FOR FULL LUSCIOUS SEASONING-
USE

DRY ESSENCE OF NATURAL SPICES

U.S. Patent No. 1,781,154 - Manufactured by the
Makers of Peacock Brand Certified Casing Colors

WM. J. STANGE CO.

2549 W. Madison St.

Chicago, Ill.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	5.50@	5.75
Cows, common to medium	2.75@	4.00
Bulls, cutter to medium	2.75@	3.40

LIVE CALVES.

Vealers, good to choice	6.00@	7.00
Vealers, medium	4.50@	5.50
Vealers, common	2.50@	4.00

LIVE LAMBS.

Lambs, spring	8.00@	8.50
Lambs, good	7.00@	7.50
Lambs, medium	6.00@	6.50

LIVE HOGS.

Hogs, 150-200 lbs.	5.00@	5.15
Hogs, 220-250 lbs.	4.00@	4.50
Pigs	3.05	

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	7.25@	7.50
-----------------------------------	-------	------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	12 1/2	13 1/2
Choice, native, light	12 1/2	13 1/2
Native, common to fair	11 1/2	12 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	12	13
Native choice yearlings, 440@600 lbs.	12	13
Good to choice heifers	11	12
Good to choice cows	9	10
Common to fair cows	7	8
Fresh bologna bulls	6	7

BEEF CUTS.

	Western.	City.
No. 1 ribs	18 @20	18 @20
No. 2 ribs	16 @18	16 @18
No. 3 ribs	12 @14	14 @15
No. 1 loins	16 @20	20 @22
No. 2 loins	16 @18	18 @20
No. 3 loins	10 @12	12 @14
No. 1 hinds and ribs	11 @14	13 @16
No. 2 hinds and ribs	10 @12	11 @13
No. 1 rounds	10 @11	10 @10 1/2
No. 2 rounds	8 @9	8 1/2 @9
No. 3 rounds	7 @8	8 @8 1/2
No. 1 chucks	8 @9	8 @9
No. 2 chucks	7 @8	7 @8
No. 3 chucks	6 @7	6 @7
Bolognas	6 @7	6 @7
Rolls, reg. 6@8 lbs. avg.	22 @23	22 @23
Rolls, reg. 4@6 lbs. avg.	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	50 @60	50 @60
Tenderloins, 6@8 lbs. avg.	50 @60	50 @60
Shoulder clods	11 @12	11 @12

DRESSED VEAL.

Good	11	13
Medium	9	11
Common	8	9

DRESSED SHEEP AND LAMBS.

Lambs, choice	13 1/4	14 1/4
Lambs, medium	12 1/4	13 1/4
Sheep, good	7	8
Sheep, medium	6	7

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 1/4	10 1/4
Pork tenderloins, fresh	20	22
Pork tenderloins, frozen	10	12
Shoulders, Western, 10@12 lbs. avg.	9 1/2	7 1/2
Butts, boneless, Western	9	10
Butts, regular, Western	8 1/4	9
Hams, Western, fresh, 10@12 lbs. avg.	11	11 1/2
Picnic hams, Western, fresh, 6@8 lbs. average	7	8
Pork trimmings, extra lean	8	9
Pork trimmings, regular, 50% lean	5	6
Spareribs	5 1/4	6 1/4

SMOKED MEATS.

Hams, 8@12 lbs. avg.	14	15
Hams, 10@12 lbs. avg.	13 1/2	14 1/2
Hams, 12@14 lbs. avg.	13	14
Picnics, 4@6 lbs. avg.	9	10
Picnics, 6@8 lbs. avg.	9	10
Rollettes, 8@10 lbs. avg.	10	11
Beef tongue, light	22	25
Beef tongue, heavy	22	25
Bacon, homeless, Western	14	15
Bacon, boneless, city	13	14
City pickled bellies, 8@10 lbs. avg.	10	11

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, l. c. trim'd.	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	30c a pound
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	25c a pound
Oxtails	13c a pound
Beef hanging tenders	15c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .65 per cwt.
Breast fat	@ .80 per cwt.
Edible suet	@ 1.50 per cwt.
Inedible suet	@ 1.25 per cwt.

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	10	1.25	1.35	1.40	1.65
Prime No. 2 veals	9	1.10	1.20	1.25	1.40
Buttermilk No. 1	8	1.00	1.10	1.15	
Buttermilk No. 2	7	.90	1.00	1.05	
Branded grubby	5	.65	.75	.80	.90
Number 3	5	.65	.75	.80	.90

BUTTER.

Creamery, extras (92 score)	@23
Creamery, firsts (91 score)	@23
Centralized (90 score)	@22 1/2

EGGS.

(Mixed Colors.)

Special packs or henery selections	18 1/2 @17 1/2
Standards	15 1/2 @16
Storage packed	15 @15 1/4

LIVE POULTRY.

Fowls, colored, via express	@16
Fowls, Leghorn	@15
Broilers, avg.	@19

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.

Western, 60 to 65 lbs. to dozen, lb.	14 @16
Western, 43 to 54 lbs. to dozen, lb.	14 @16
Western, 43 to 47 lbs. to dozen, lb.	14 @15
Western, 36 to 42 lbs. to dozen, lb.	14 @15
Western, 30 to 35 lbs. to dozen, lb.	13 @14

Fowls—fresh—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs. to dozen, lb.	17 @17
Western, 48 to 54 lbs. to dozen, lb.	17 @17
Western, 43 to 47 lbs. to dozen, lb.	16 @16
Western, 36 to 42 lbs. to dozen, lb.	16 @16
Western, 30 to 35 lbs. to dozen, lb.	15 @15

Ducks—

Long Island	@14
-------------	-----

Squabs—

White, ungraded, per lb.	@25
--------------------------	-----

Turkeys, nearby, No. 1:

Toms	15 @16
Hens	17 @19

Fowls, frozen—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs., per lb.	@17
Western, 48 to 54 lbs., per lb.	@17
Western, 43 to 47 lbs., per lb.	@16

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended May 11, 1933:

	May 5	6	8	9	10	11
Chicago	21 1/4	22	21 1/4	21 1/2	22	22 1/4
New York	22 1/4	22 1/2	22 1/2	22 1/2	22 1/2	23 1/4
Boston	23 1/4	23 1/2	23	23	23 1/2	24 1/4
Phila.	23 1/4	23 1/2	23 1/2	23 1/2	23 1/2	24 1/4

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	23 1/2	22	21 1/2	21 1/2	22	22 1/4
--	--------	----	--------	--------	----	--------

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1933.
Chicago	44,347	45,798	44,213	995,729
N. Y.	59,006	62,371	72,277	1,395,570
Boston	20,418	19,900	23,064	424,860
Phila.	20,056	24,898	25,011	497,627

Total 145,827 152,067 164,565 3,313,785 3,866,000

Cold storage movement (lbs.):

	In May 11.	Out May 11.	On hand May 12.	Same week day last year.
Chicago	114,877	2,283	2,497,016	1,423,271
New York	70,354	51,647	899,698	1,389,879
Boston	3,225	8,858	340,429	404,987
Phila.	27,285	8,935	1,798,909	1,329,346
Total	217,741	71,721	5,536,052	4,547,483

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports	@21.50
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.35
Blood, dried, 15% per unit	@2.35
Fish scrap, dried, 11% ammonia	
10% B. P. L. f.o.b. fish factory	2.35 @ 10c
Fish guano, foreign, 13@14% ammonia	
10% B. P. L.	2.35 @ 10c
Fish scrap, acidulated, 6% ammonia	
15% A.P.A. Del'd. Balt. & Norfolk	1.70 @ 10c
Soda nitrate, per net ton	@24.50
in 100-lb. bags	@25.50
Tankage, ground, 10% ammonia	
15% B. P. L. bulk	2.50 @ 10c
Tankage, unground, 9@10% ammonia	
nia	2.50 @ 10c

Phosphates.

Foreign bone meal, strained, 3 and 50 bags, per ton, c.i.f.	@22.00
Bone meal, raw, South American, 4 1/2 and 50 bags, per ton, c.i.f.	@23.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@7.50

Potash.

Manure salt, 30% bulk, per ton	@19.15
Kalinit, 14% bulk, per ton	@8.75
Muriate in bags, per ton	@9.75
Sulphate in bags, per ton	@47.50

Less temporary discount 10 1/2 %.

Dry Banded Tankage.

50% unground	@3.50
60% ground	@4.50

BONES, HOOFS, AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 90.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	60.00 @ 80.00
Black or striped hoofs, per ton	45.00 @ 60.00
White hoofs, per ton	60.00 @ 80.00
Thin bones, avg. 85 to 90 lbs., per 100 pieces	70.00 @ 80.00
Horns, according to grade	75.00 @ 90.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended May 13, 1933, with comparisons:

	Week ended May 13.	Prev. week.	Cur. week, 1932.
West. drsd meats:			
Steers, carcasses	9,367 1/2	7,627 1/2	10,650
Cows, carcasses	952 1/2	750	100
Bulls, carcasses	304	268	100
Veals, carcasses	13,900	12,297	12,280
Lambs, carcasses	35,847	32,780	31,186
Mutton, carcasses	2,100	1,686	2,021
Beef cuts, lbs.	476,643	484,063	574,165
Pork cuts, lbs.	2,463,887	2,162,538	2,148,065

Local slaughters:

Cattle	9,205	8,436	9,814
Calves	15,817	13,900	11,772
Hogs	43,905	42,674	48,360
Sheep	69,253	67,520	78,146

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended May 13, 1933:

	Week ended May 13.	Prev. week.	Cur. week, 1932.
West. drsd. meats:			
Steers, carcasses	2,640	2,458	2,602
Cows, carcasses	968	1,316	886
Bulls, carcasses	458	410	22
Veals, carcasses	1,467	1,837	1,654
Lambs, carcasses	14,767	17,401	12,888
Mutton, carcasses	1,532	731	1,000
Pork, lbs.	566,100	506,285	448,300

Local slaughters:

Cattle	1,675	1,740	1,631
Calves	3,674	3,591	3,255
Hogs	19,280	19,649	18,210
Sheep	5,884	6,689	7,446

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended May 13, 1933, with comparisons:

	Week ended May 13.	Prev. week.	Cur. week, 1932.
West. drsd. meats:			
Steers, carcasses	2,621	2,731	2,580
Cows, carcasses	1,590	1,634	1,395
Bulls, carcasses	6	58	100
Veals, carcasses	885	1,120	1,065
Lambs, carcasses	19,087	21,825	22,074
Mutton, carcasses	1,454	871	1,302
Pork, lbs.	382,325	579,580	475,462



Progressive
Sausage Makers
rely on
PROGRESSIVE
for quality
boneless beef and
veal products

PROGRESSIVE PACKING CO.

EMMET CAVANAUGH, President
1139-43 W. 47th St. BOU. 4747 Chicago, Illinois

OPPENHEIMER CASING CO.

Importers and Exporters of
SAUSAGE CASINGS

CHICAGO, U. S. A.
New York, London, Hamburg, Sydney
Toronto, Wellington, Buenos Aires, Tientsin

The Cudahy Packing Co.

Importers and Exporters of
Selected Sausage Casings
221 North LaSalle Street Chicago, U. S. A.

SAYER & COMPANY, INC.

Successors to WOLF, SAYER & HELLER, INC.

SAUSAGE CASINGS

208 Moore St., Brooklyn, N. Y.
Phone—Pulaski 3260

Hammett & Matanle, Ltd.

CASING IMPORTERS

23 and 24 ST. JOHN'S LANE
London, E.C.1

Correspondence Invited

Independent Casing Co.

Importers **Sausage Casings** Exporters

1335-1347 West 47th St., Chicago, U. S. A.
Spaldingstrasse 70B 55 Farringdon Road.
Hamburg 1, Germany London, E. C. 1, England

HARRY LEVI & CO.

Importers and Exporters of

Sausage Casings

723 West Lake Street

Chicago



PATENT
Sewed Casings

Manufactured Under Sol May Methods

by the Pioneers
of Sewed Sausage Casings

PATENT Casing Company

617-23 West 24th Place

Chicago, Illinois

Hog Bungs
Hog Bung Ends
Beef Middles
Rounds
Bladders

"MONGOLIA"

THE CASING OF NO REGRETS

Water-selected only by

"MONGOLIA"
Importing Co., Inc.

274 Water Street

New York City



St. Louis'
Popular
Fireproof
Hotels

THE AMERICAN

275 ROOMS
EACH WITH A BATH
MARKET STREET at SEVENTH
RATES \$2.00 UP



THE ANNEX

226 ROOMS
EACH WITH A BATH
MARKET STREET at SIXTH
RATES \$1.50 UP

ST. LOUIS, MO.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Plant Superintendent

with over 22 years' all-around, practical, packinghouse operating experience desires position. Can handle all departments; operate plant economically; produce quality products and get results. Employed as plant superintendent for several years. Handle any size plant. Know costs and yields. References. W-276, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Curing and Smoking Foreman

Position desired by expert curing and smoking foreman; 31 years' experience. Excellent references furnished. Available at once. Will go anywhere. W-275, The National Provisioner, 300 Madison Ave., New York, N. Y.

Sausage Sales Executive

Trained from production end—has outstanding reputation for both production and sales. Uses modern method of merchandising. Can sell and teach others to sell. Rare opportunity to obtain services of man with successful experience on nationally known and sold brand of sausage. Age 45, married, temperate. Will locate or travel anywhere, if promising future. History, experience and ability highly valuable to firm of standing planning expansion program. W-278, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Expert Sausagemaker

Thoroughly competent sausagemaker who handles all kinds of sausage under guarantee is open for position. Prefers connection with small concern. Specializes in soft summer sausage and salami; also barbecue hams. Excellent references. W-274, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Sausagemaker

Wanted, all-around sausagemaker who can produce quality products and specialties. Well known plant metropolitan district of New York. Must have perfect record and recommendations. Good salary to right man. W-277, The National Provisioner, 300 Madison Ave., New York, N. Y.

Rendering Operator

Wanted, efficient man to operate Laabs system. Must be willing to work any place. W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Practical Packinghouse Manager

Can the structure of your organization include the services of a man thoroughly experienced in live stock, dressed beef, hogs and small stock; buying, processing, manufacturing and sales? A general manager of real ability; will work in a minor capacity to prove his worth. W-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Foreman or Sausagemaker

Steady position wanted by first-class sausagemaker, with 20 years' experience, in large or medium plant as sausagemaker or foreman. Able to produce quality sausage, all kinds of meat loaves, boiled and baked hams, and specialties. Understands costs and yields. Not afraid of hard work. Prefer Ohio, Indiana, Kentucky or Illinois. W-271, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones
Cracklings, Bonemeal,
Hoof and Horn Meal

Chrysler Bldg.,
405 Lexington Ave.
New York City

Business Opportunities

Partner

Wanted as partner, responsible, experienced livestock buyer with \$5,000 to invest in modern sausage plant and wholesale market, operating past 5 years. Propose to do own killing to increase profits. Located in Cove Creek Dam territory. Mountain climate. References exchanged. W-280, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Misc. for Sale & Wanted

Meat Cutter and Cured Beef

For sale, Jim Vaughan machine in splendid condition; cheap for cash. Also 1,000 pounds of cured beef ready to be smoked; insides, eyes, knuckles of good quality. W-272, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Wanted to Rent

complete sausage equipment by thoroughly experienced sausagemaker, high-grade luncheon meats and boiled ham specialist. Partnership will be considered. W-273, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Dry Rendering Tanks

Wanted, two dry rendering tanks, 4 x 7 or 5 x 9. A. C. Roberts, Kimberton, Pa.

Belly Roller

For sale, one No. 373 Mechanical improved patented belly roller, complete with circular knives. Excellent condition. For particulars write FS-270, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

For sale, the following machinery in good condition: One 80-h.p. upright boiler; one Hammer screen; 1 Worthington pump; 1 jet condenser; 2 pipe cutting and threading machines, 4 and 6 in.; 1 Hydraulic pump; 1 Fairbanks tank scale; 1 Williams hammer mill. Atlan Soap Works, Inc. 142-146 Logan Ave., Jersey City, N. J.

Rendering Equipment

For sale, Recessed Filter Presses, all sizes; Lard Rolls; Dopp Jacketed Kettles; Hammer Mills; Disintegrators; Melters; Cookers; Mixers; Ice Machines; Boilers; Pumps; etc. Send for latest bulletin. What machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City.

Here is a page of opportunities.
Take advantage of them.

CARLOT SHIPPERS

Straight and mixed cars



Krey's

St. Louis

Shippers of Straight and Mixed Cars

**Pork — Beef — Sausage — Provisions
HAMS and BACON**

"Deliciously Mild"

New York Office—410 W. 14th Street

REPRESENTATIVES

Bel & McLetchie, Boston
O. L. Roeder, Philadelphia

H. D. Amis { Washington, D. C.
Baltimore, Md.

THE E. KAHN'S SONS CO.

CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS and BACON**

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	W. C. Ford	J. A. Hogan	P. G. Gray Co.
406 W. 14th St.	38 N. Delaware Av.	631 Penn. Av., N.W.	148 State St.

KINGAN & Co.

PORK and BEEF PACKERS

Producers of the Celebrated

"RELIABLE" Brand

HAMS BACON LARD

Main Plant INDIANAPOLIS, INDIANA

Branches at

New York, N. Y.
Syracuse, N. Y.
Jacksonville, Fla.
Tampa, Fla.
Norfolk, Va.

Richmond, Va.
Atlanta, Ga.
Philadelphia, Pa.
Harrisburg, Pa.
Pittsburgh, Pa.

Baltimore, Md.
Washington, D. C.
Boston, Mass.
San Francisco
Binghamton, N. Y.

JACOB DOLD PACKING CO.
BUFFALO - OMAHA
WICHITA

**HAMS
and
BACON**

Shippers of
straight and mixed cars
of pork, beef, sausage, provisions

**NIAGARA
BRAND**

The RATH PACKING CO.

Pork and Beef Packers

BLACKHAWK HAMS and BACON

Straight and Mixed Cars of
Packing House Products

Waterloo, Iowa

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*



NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia

Consolidated Dressed Beef Co.

Gray's Ferry Ave. Philadelphia
and 36th St.

CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit us. Philadelphia is only two hours from New York

ADVERTISERS IN THIS ISSUE

Advance Foundry Co.....	30	Halsted, E. S. & Co., Inc.....	47	Packers Commission Co.....	49
Albany Packing Co., The.....	52	Ham Boiler Corporation.....	5	Patent Casing Co.....	49
Allbright-Nell Co., The.....	Third Cover	Hammett & Matanle, Ltd.....	49	Pittsburgh Provision & Packing Co.....	49
American and Annex Hotels.....	49	Henschien, H. Peter.....	41	Progressive Packing Co.....	49
American Can Co.....	6	Hormel, Geo. A., & Co.....	54		
American Cooperage Co.....	30	Hubbard, J. W. Co.....	26		
American Soya Products Corp.....	First Cover	Hunter Packing Co.....	51		
Arbogast & Bastian Co.....	52	Hygrade Food Products Corporation.....	54	Rath Packing Co., The.....	41
Armour and Company.....	14			Rogers, F. C., Inc.....	41
Automatic Linker, Inc.....	13				
		Independent Casing Co.....	49		
		International Harvester Co. of Amer.....	11		
Bemis Bro. Bag Co.....	8			Sayer & Co., Inc.....	49
Bott Bros. Mfg. Co.....	39	Jackle, Geo. H.....	50	Schluderberg, Wm.-T. J. Kurlle Co.....	51
Brecht Corporation, The.....	49			Seaslic, Inc.....	1
				Sieloff Packing Co.....	24
Callahan, A. P., & Co.....	42	Kahn's Sons Co., E.....	51	Smith's Sons Co., John E.....	Second Cover
Calvert Machine Co.....	10	Kalamazoo Vegetable Parchment Co.....	9	Solvay Sales Corp.....	11
Cincinnati Butchers' Supply Corp.....	7	Kennett-Murray.....	37	Sparks, H. L. & Co.....	30
Circle E Provision Co.....	14	Kingan & Co.....	51	Specialty Mfrs. Sales Co.....	11
Columbus Packing Co., The.....	53	Krey Packing Co.....	51	Standard Pressed Steel Co.....	10
Consolidated Dressed Beef Co.....	51			Stange, Wm. J., Co.....	67
Cork Insulation Co., Inc.....	26			Stedman's Fdy. & Mch. Works.....	30
Cudahy Packing Co., Inc.....	49			Superior Packing Co.....	43
				Swift & Company.....	Fourth Cover
Danahy Packing Co.....	54	Levi, Harry & Co.....	49	Theurer-Norton Provision Co.....	51
Dold, Jacob, Packing Co.....	51	Livezey, John R.....	52		
Drehmann Paving & Constr. Co.....	10	Lohman, Wm. J., Inc.....	26	United Dressed Beef Co.....	47
Dry-Zero Corporation.....	24			United Steel & Wire Co.....	19
Dunning & Boschert Press Co.....	30	McMurray, L. H.....	36		
Du Pont Cellophane Co.....	4	Mayer, H. J., & Sons Co.....	12		
Durr Packing Co., C. A.....	53	Menges, Mange, Inc.....	41		
		Meyer, H. H. Packing Co.....	52		
Felin, John J., & Co.....	54	Mitts & Merrill.....	30	Vogt, F. G., & Sons, Inc.....	53
		Mongolia Importing Co., Inc.....	49		
		Morrell, John & Co.....	53		
Graybill & Stephenson.....	36			Wepsco Steel Products Co.....	26
Griffith Laboratories.....	8	Oppenheimer Casing Co.....	49	Wilmington Provision Co.....	51
				Wynantskill Mfg. Co.....	11

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the preparation of this index.

Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
119 South St., Baltimore, Md.
1108 Sixteenth St. N. W., Washington, D. C.

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.



ALBANY PACKING Co., Inc.
ALBANY, N.Y.

Partridge

PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Vogt's **Liberty Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



JOHN MORRELL & Co.

General Offices
OTTUMWA, IOWA

"Since 1827"



Packing Plants
Ottumwa, Iowa
Sioux Falls, S. D.
Topeka, Kans.

Hams, Bacon
Lard, Sausage
Canned Foods

Beef, Pork
Veal, Mutton
Mince Meat

foods of Unmatched Quality

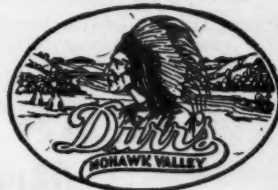
ESSKAY

QUALITY

HAMS — BACON
LARD — SAUSAGE
SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.
Meat Packers Baltimore, Md.

C. A. Durr Packing Co., Inc.
Utica, N. Y.
Manufacturers of



HAMS
BACON
FRANKFURTS
LARD
DAISIES
SAUSAGES
QUALITY Pork Products That SATISFY

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL
Carlots Barrel Lots

Schenk Bros.



Managers

TASTIEST!

Because Capital Brand Hams and Bacon have such fine flavor—they are always in favor

The Columbus Packing Co.
PORK AND BEEF PACKERS
Columbus, Ohio
New York Office: 410 W. 14th St.

Paradise

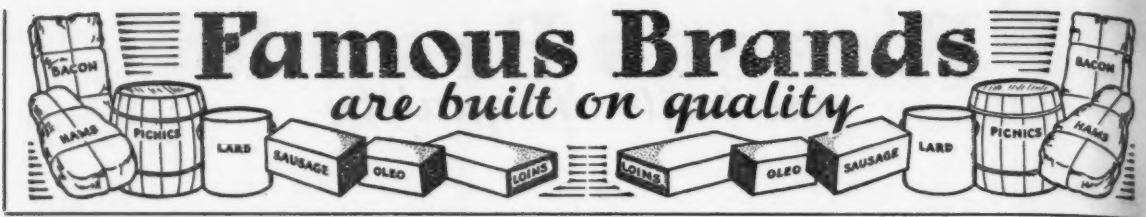
Brand

Hams Bacon Lard

The Theurer-Norton Provision

Company

CLEVELAND Packers OHIO



HORMEL

GOOD FOOD

Main Office and Packing Plant at Austin, Minnesota

Pittsburgh Provision & Packing Co.

BEEF AND PORK PACKERS

MANUFACTURERS OF

Oleo Oils, Oleo Stearine, Tallow, Greases, Beef Casings, Fertilizers, etc.

Crescent Brand Hams, Lard, Breakfast Bacon *All Our Products are U. S. Government Inspected*

THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON

Union Stock Yards
PITTSBURGH, PA.



EASTER BRAND

Meat Food Products

25 Metcalf St.

The Danahy Packing Co.

Buffalo, N. Y.



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen



14 Plants
Strategically Located

HONEY BRAND

Hams — Bacon

Spiced Ham

Luncheon Meat

Pork

Beef

Veal

Lamb

Sausage Specialties

Hygrade Food Products Corporation

3830 S. Morgan St., Chicago, Ill.

Edible Offal Cleaned Better and Faster



ANCO

Corrugated

Scalders and Scrapers

FOR

**Tripe....Hog Stomachs...Tongues...Beef Bungs
Chitterlings and other Offal**

The marvelous performance of the ANCO Corrugated Scalding and Scraping Machines have made them the most prominent Edible Offal Cleaners on the market today.

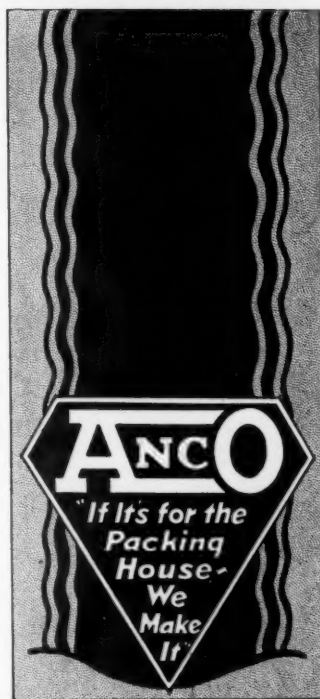
In these machines, the baffles are eliminated by the corrugated contour of the rotating cylinder. This corrugated design is an exclusive ANCO feature. The corrugations act as baffles, at the same time furnish greater scraping surface and quicker scalding and scraping action with increased capacity. These machines are easily loaded and unloaded, are equipped with simple drive and require small horsepower to operate. Long life is assured these machines by the cast iron and heavily galvanized sheet steel construction.

Every one of the many users of the ANCO Scalders and Scrapers is more than pleased with their exceptional operation. Write for circular and prices.

THE ALLBRIGHT-NELL CO.

5323 S. Western Boulevard,
Chicago, Ill.

Eastern Office
117 Liberty Street
New York, N. Y.



They're Swift's Selected



Ample stocks of raw materials enable us to select bladders that conform to rigid quality standards.

Salted or dried, as you prefer. Graded small, medium, and large. Perfect for minced ham (square, flat, or round style) and Mortadella Sausage.

Inquire of the local Swift & Company branch house or representative. Our prices are reasonable.

Swift & Company
U.S.A.

ed

raw ma
to sele
nform b
rds.

, as yo
mall, me
Perfect fo
re, flat, e
Mortadel

he loca
ny bran
ative. O
ble.

company